

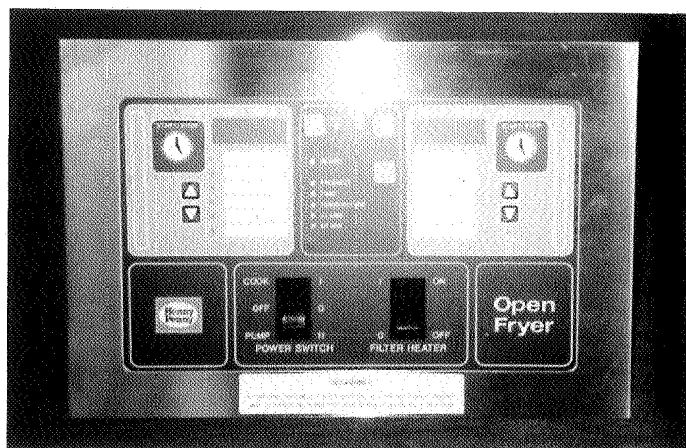


Henny Penny
Open Fryer Electric
Model OE-100

SERVICE MANUAL

Henny Penny Open Fryer Electric

Model OE-100



New Panel

Product Number 02711

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:

NEW EQUIPMENT: 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.

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 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.

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 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 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.

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SECTION 1. INTRODUCTION

1-1. OPEN FRYER WITH DUAL TIMER

The Henny Penny Open Fryer with Dual Timer is a basic unit of food equipment designed to cook foods better and easier. Microcomputer based design helps make this possible.

1-2. FEATURES

- Easily cleaned.
- 65 lb. shortening capacity.
- 15 lb. product capacity.
- Microcomputer controls.
- Stainless steel construction.
- Manual reset high limit control.
- Self-diagnostic system built into controls.
- Built-in melt cycle.
- Digital display - continuous countdown of time during cook cycle or display of fry pot temperature.
- Dual timers for independently controlled cooking cycles.
- Built-in filtering system.

1-3. PROPER CARE

As in any food service equipment, the Henny Penny OE-100 does require care and maintenance. Suggestions for the proper care and maintenance are contained in this manual.

For your convenience, this manual consists of the following sections:

Table of Contents	Maintenance
Introduction	Wiring Diagrams
Installation	Parts List
Operation	Distributor List
Troubleshooting	

The conscientious use of the recommended procedures, coupled with regular maintenance, will result in few repairs to the equipment. When such repairs become necessary, they may be accomplished by following the repair steps contained in this manual.

1-4. ASSISTANCE

Should you require assistance, just call your local independent Henny Penny distributor (refer to distributor list in rear of this manual).

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

1-5. SAFETY

The only way to ensure safe operation of the Henny Penny OE-100 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, or WARNING are used. Their usage is described below.

NOTE

The word NOTE is used to highlight especially important information.



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



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

SECTION 2. INSTALLATION

2-1. INTRODUCTION

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

NOTE

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

WARNING

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 Henny Penny OE-100 has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The unit is bolted to a wooden skid and then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

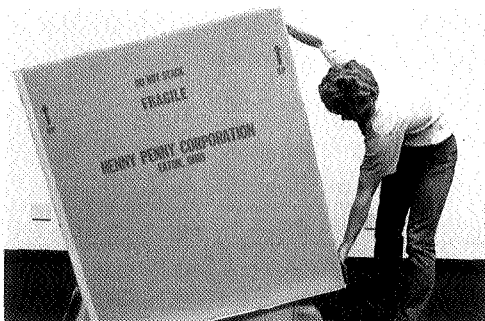
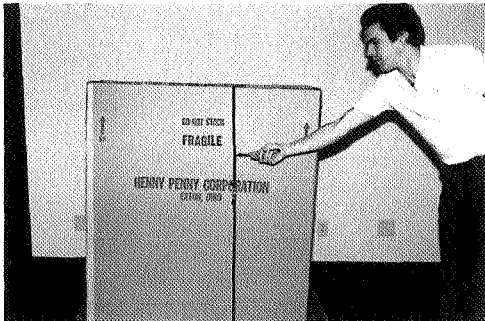
Any shipping damage should be noted in the presence of the delivery agent and signed prior to his or her departure.

1. Carefully cut bands from cardboard.
2. Lift carton from fryer.
3. Tilting unit, remove leg bolts holding skid to unit.

WARNING

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 drain 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 will provide easy loading and unloading 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.

NOTE

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.

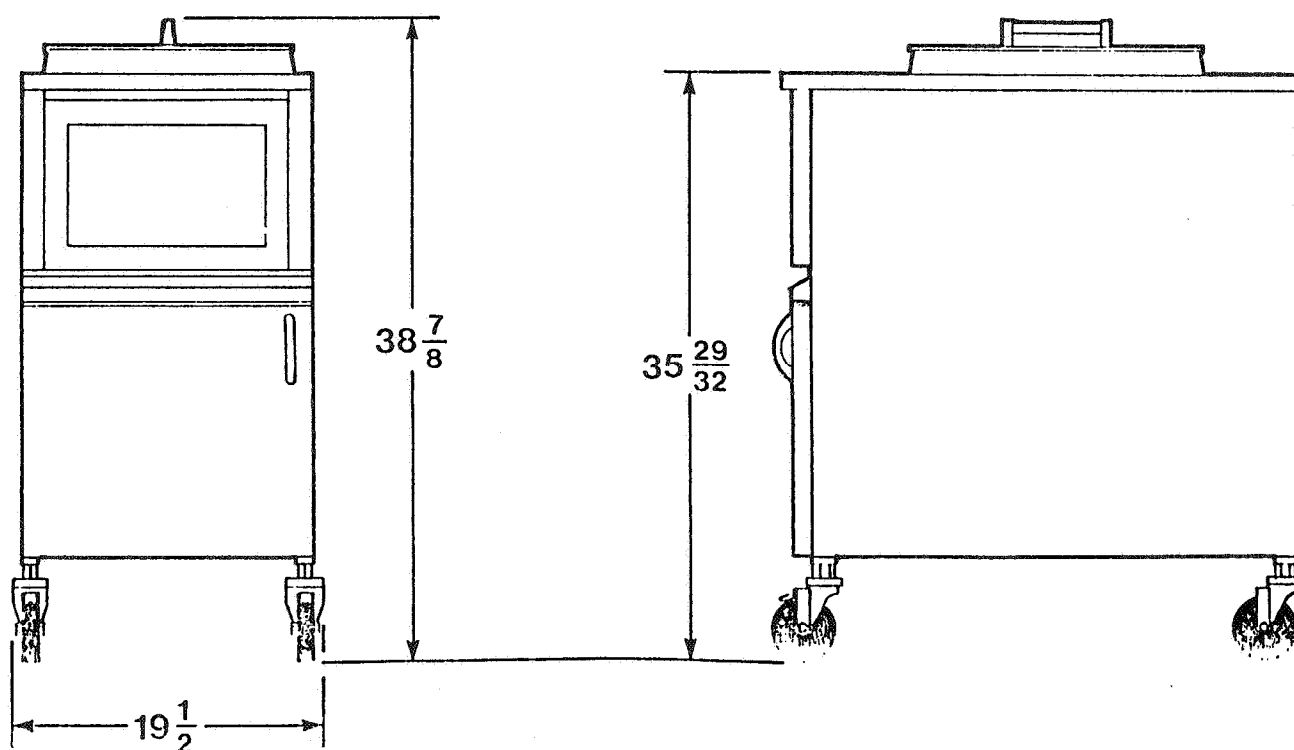
Volts	Phase	KW	Amps	Fuse
480	3	13.5	18	30A
415	3	13.5	20	30A
380	3	13.5	15	30A
240	3	13.5	15	30A
208	3	13.5	39	50A
480	3	22	28	40A
415	3	22	33	40A
380	3	22	35	50A
240	3	22	58	70A
208	3	22	61	90A

WARNING

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



SECTION 3. OPERATION

3-1. INTRODUCTION

This section provides operating procedures for the Henny Penny OE-100. Sections 1, 2, and 3 should be read and all instructions should be followed before operating the fryer.

3-2. OPERATING CONTROLS

Figures 3-1 through 3-8 identify and describe the function of all operating controls and components.

Fig. No.	Item No.	Description	Function
3-1	1	Cook/Off/Pump	This three position rocker type switch controls the power to the fryer when in the cook position. When in the pump position, power is then applied to the filter pump motor.
3-1	2	Filter Heaters	<p>This machine is equipped with an optional strip heater that the operator must manually turn on and off. The indicator will illuminate when power is applied and will melt any solidified shortening that may have accumulated in the filter pump lines.</p> <div data-bbox="954 1244 1214 1340" data-label="Image"> </div> <p>Strip heater must not be left unattended. Use only long enough to melt the solidified shortening in lines.</p>
3-1	3	Digital Display	The digital display is to show the shortening temperature, as well as the timer countdown in the frying cycle. The temperature of the shortening can be determined by depressing the temperature switch. If the temperature is below 250°F, the digital display will read "LO". If the temperature exceeds 390°F, the display will read "HI". Any temperature between these two settings will be displayed.

3-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
3-1	4	Timer Switch	The right timer can be activated or reset by gently depressing the timer switch. The same holds true for the left timer switch. The left display shows the left timer information and the right display shows the information for the right timer.
3-1	5	Set Switch	The set switch is used to set the cooking cycles and to enter the special program modes.
3-1	6	Exit Melt Switch	The exit melt switch is used to bypass the melt cycle. By pressing and holding the exit melt switch for five seconds, the heat will come on continuously.
3-1	7	Temperature Switch	By pressing the temperature switch (indicated by thermometer), the actual shortening temperature will show on the left display and the setpoint temperature on the right display.
3-1	8	Melt LED	<p>When the melt LED is flashing, the fryer is in the melt cycle. When the temperature of the shortening reaches approximately 250°F, the melt LED will go off and automatically switch to the heat cycle.</p> <div data-bbox="1017 1308 1167 1340" data-label="Section-Header"> <p>WARNING</p> </div> <p>When using solid shortening, it is recommended to melt the shortening on an outside heating source before placing shortening in the cookpot. Heating elements must be completely submerged in shortening. Fire could result, or damage to the cookpot.</p>
3-1	9	Ready LED	The ready LED illuminates when the temperature of the shortening is near the setpoint temperature. (It will illuminate if the temperature is 5°F more than the setpoint temperature.)
3-1	10	Heat LED	The heat LED illuminates when the heat comes on.

3-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
3-1	11	Usage LED	The usage LED flashes slowly when the set switch is pressed and held for two seconds. The number of loads cooked of a selected product can be obtained at this time. If the set switch is pressed and held for ten seconds the usage LED flashes at a fast rate and the usage can be reset to zero by pressing the timer switch for the desired side.
3-1	12	Product LED	The product LED flashes while in the program modes, and a new product can be selected at this time.
3-1	13	Time LED	The time LED flashes while in the program mode and a new fry time can be programmed.
3-1	14	Temperature LED	The temperature LED flashes while in the program mode and the setpoint temperature can be programmed.
3-1	15	Alarm LED	The alarm LED flashes while the program mode. Up to four alarms can be programmed in a cook cycle.
3-1	16	Other LED	The other LED flashes while in the high level program mode and special program modes only. Several parameters can be programmed at this time.
3-1	17	Idle LED	The idle LED illuminates when the right timer up and down switch is pressed for two seconds. The indicator passes through the other product LEDs to the idle LED. The control will then regulate the shortening temperature at a lower programmed temperature.
3-1	18	Up and Down Switches	Two sets of up and down switches (denoted as triangles) are on the control. These switches are used in programming and product selection. A product is selected by pressing and holding either the up or down switch for two seconds. To select both the right and left products at the same time the programmed setpoint temperatures must be the same.

3-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
3-2	19	Fuses	The fuses, located on the panel behind door, are protective devices that break the circuit when the current exceeds the rated value. The fuses provide an overload protection for the control panel.
3-2	20	High Limit Reset Lever	This manual reset lever, located on panel behind door, must be pushed down in the event the high limit trips. This lever will manually reset the high limit.
3-3	21	Contactors	The contactors are the relays that route power to the heating elements. One relay coil is in series with the high limit temperature control, and the other relay coil is in series with the heat control circuit.
3-3	22	Fan	The fan's function is to eliminate any heat build-up behind the control panel.
3-3	23	Thermal Sensor	The thermal sensor, located behind the control panel, determines the shortening temperature.
3-4	24	Drain Interlock (Hidden behind bracket)	<p>The drain interlock switch is a microswitch that provides protection for the heating elements in the event an operator drains shortening from the frypot while the power switch is on. The drain switch is designed to automatically shut off the control system when the drain valve is opened.</p> <p style="text-align: center;">NOTE</p> <p>Is is recommended to turn all power off before opening drain valve.</p>

3-2. OPERATING CONTROLS (Continued)

Fig. No.	Item No.	Description	Function
3-5	25	Drain Valve	<p>The drain valve is a two-way ball valve and is normally in the closed position. Turn the handle to the open position to drain the shortening from the frypot.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;">WARNING</div> <p>Open the drain valve slowly to eliminate splashing of hot shortening. Severe burns could result.</p>
3-5	26	Filter Valve	<p>The filter valve is a two-way ball valve which operates in conjunction with the filtering system. With the handle in the open position and the main power switch in the pump position, this valve directs the filtered shortening from the drain pan back into the frypot.</p>
3-6	27	Filter Union	<p>The filter union connects the filter assembly to the filter pump. It is easily disconnected to allow removal of the filter and filter drain pan.</p>
3-7	28	Filter Drain Pan	<p>The removable filter drain pan houses the filter and catches the shortening when it is drained from the frypot. It is used to remove and discard the shortening when the shortening needs replaced.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;">WARNING</div> <p>Use extreme care when handling the drain pan or any metal which comes in contact with hot shortening. Severe burns could result. It is recommended to use gloves.</p>
3-8	29	Filter Rinse Hose and Quick Disconnect	<p>The filter rinse hose is used to rinse food particles from the frypot into the filter drain pan. This hand held hose is attached to a quick disconnect.</p> <div style="border: 1px solid black; padding: 5px; text-align: center;">WARNING</div> <p>Use extreme caution when operating the filter rinse hose. Refer to "Filtering Procedures" in this manual for proper operation.</p>

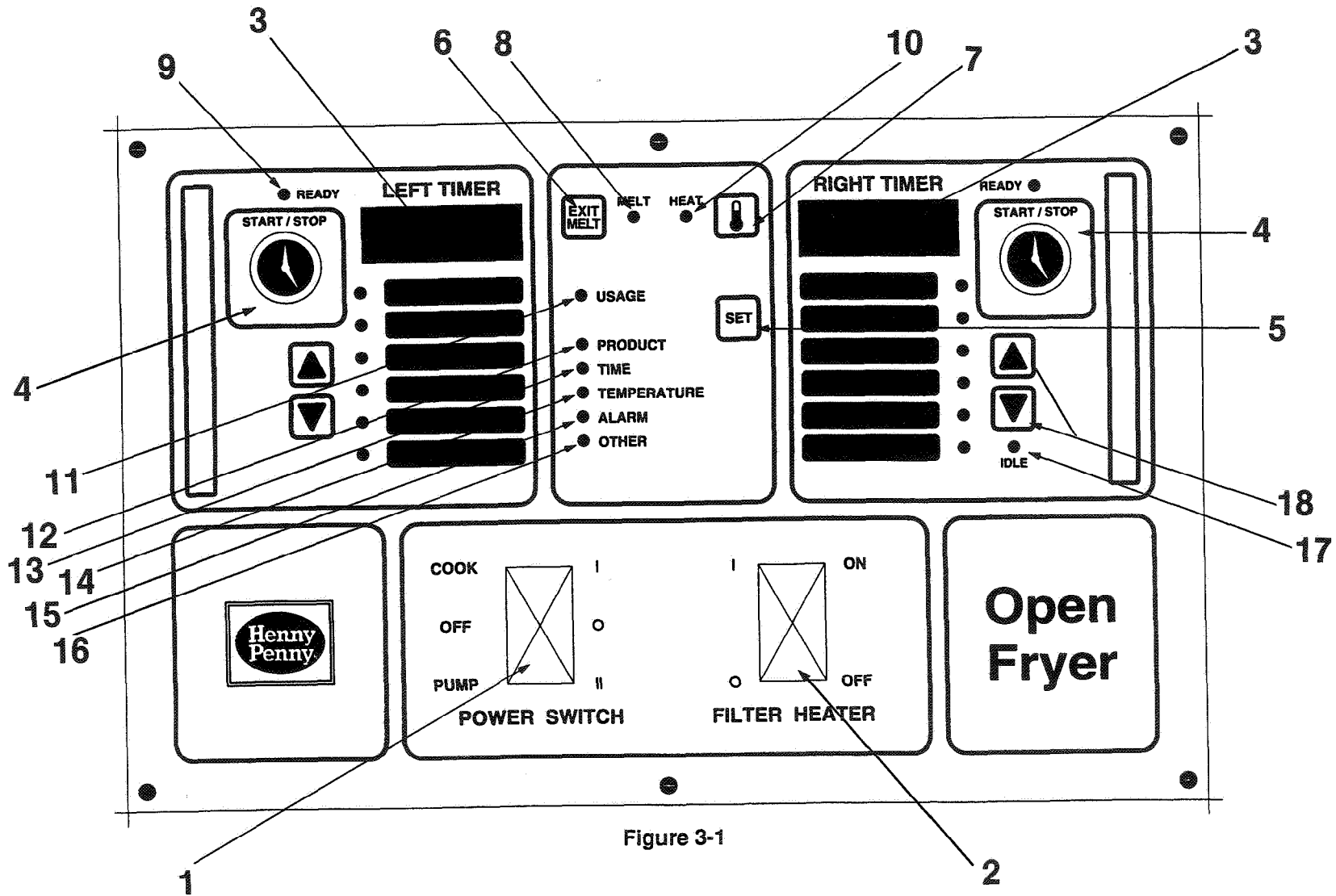


Figure 3-1

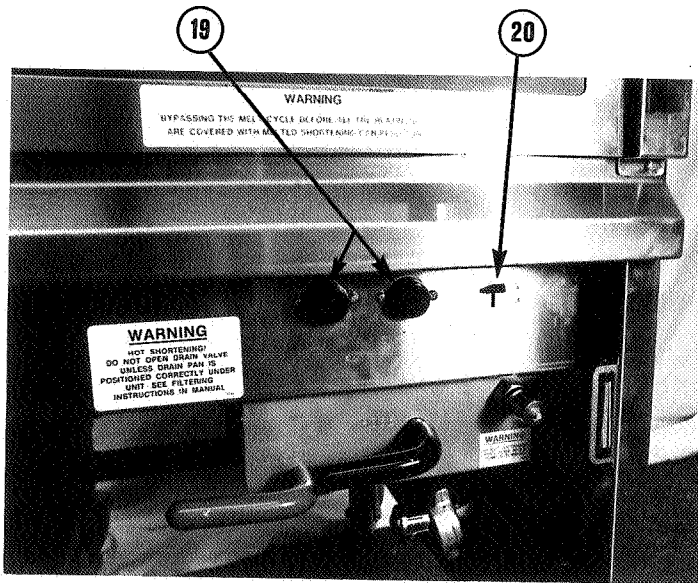


Figure 3-2

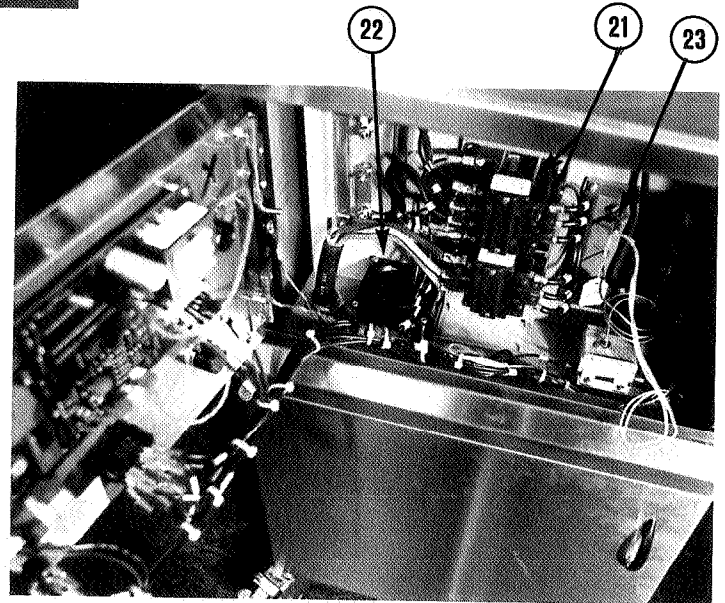


Figure 3-3

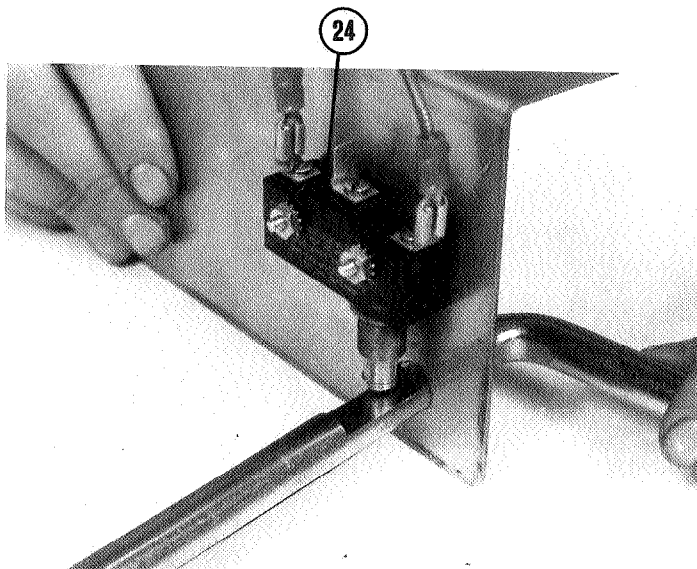


Figure 3-4

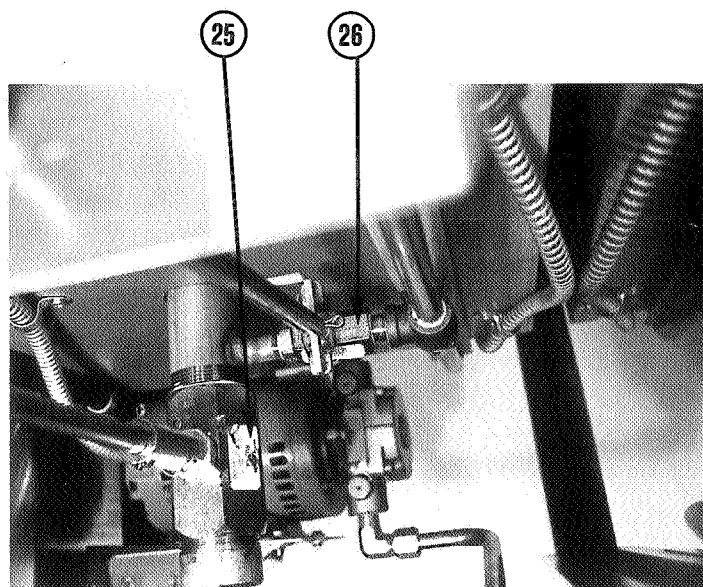


Figure 3-5

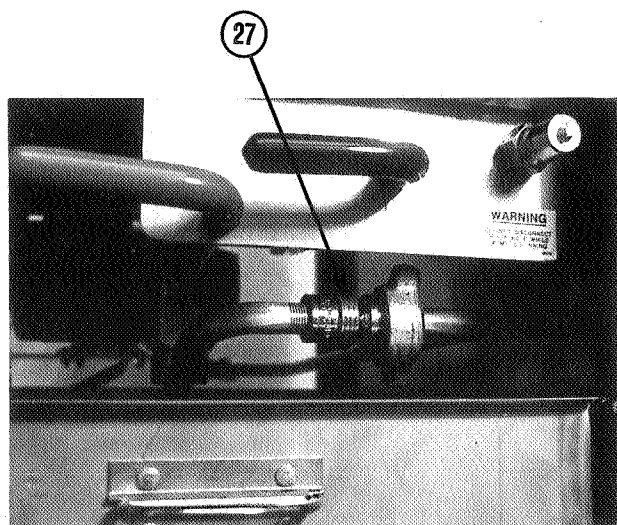


Figure 3-6

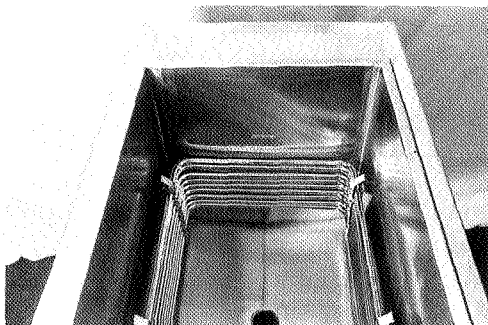


Figure 3-8



Figure 3-7

3-3. FILLING OR ADDING SHORTENING



It is recommended that a high quality frying shortening be used in the OE-100. Some low grade shortenings have a high moisture content and will cause foaming and boiling over.

The Henny Penny OE-100 requires 65 pounds of shortening. It has a level indicator line inscribed on the rear of the pot wall, which shows when the heated shortening is at the proper level. Cold shortening should be below the bottom of the level indicator. The shortening will expand when heated.

WARNING

Shortening level must be maintained or fire could result. It is also recommended to use gloves when in contact with hot oil. Oil and all metal parts that are in contact with the oil are extremely hot.

3-4. OPERATING CONTROLS AND PROCEDURES

The Henny Penny Open Fryer with dual timers contains a solid state control of both cooking temperature and time. The following is a brief description of the operating procedure.

1. Be sure the drain valve and filter valve are in the closed position.
2. Fill frypot with shortening.

WARNING

When using solid shortening it is recommended to melt the shortening on an outside heating source before placing it in the cookpot. Heating elements must be completely submerged in shortening. Fire could result, or damage to the cookpot.

3. Move power switch to the POWER position. Unit will automatically go into the melt cycle. When shortening temperature has reached approximately 250°F, melt light will extinguish and unit will go into heat cycle.

NOTE

The melt cycle may be bypassed, if desired, by pressing and holding the Exit Melt switch for 5 seconds. The control will go directly to the heat cycle.

3-4. OPERATING CONTROLS AND PROCEDURES (Continued)

WARNING

Do **not** bypass the melt cycle unless enough shortening has melted to **completely cover** all of the heating elements. If melt cycle is bypassed before all heating elements are covered, excessive smoking of the shortening or a fire will result.

NOTE

The temperatures and times are preset from the factory and the two timers operate independently. They may be set, started, or stopped without affecting each other.

4. Thoroughly stir shortening to stabilize the temperature throughout the frypot.
5. When shortening temperature has reached set point , ready light will illuminate, indicating to the operator they may drop product.
6. Lower basket with product into frypot and lightly depress timer switch. Countdown will begin.
7. When frying cycle is complete, an alarm will sound and the display will flash "done". Press timer switch to stop alarm.
8. Lift basket to allow product to drain.
9. If a hold time is programmed, and the timer switch is pushed, the timers will automatically start counting down in a hold cycle.
10. At the end of the hold cycle an alarm will sound, and pressing the timer switch stops the alarm.

3-5. USAGE REVIEW OPERATION

Usage review enables the operator to review the number of loads of the products cooked, either daily or accumulated count.

1. Push the Set Switch for two seconds until the Usage LED flashes.
2. The LED beside the selected product shows the operator which product to be reviewed. To select a product press the up and down switches. When all LEDs are lit all product usages are shown.
3. The left display shows either "daily" or "accu". The right display shows the usage. Push the Set Switch to change between daily or accumulated.
4. Push and hold Set Switch to exit usage review.

3-6. USAGE REVIEW RESET

1. Press and hold the Set Switch for ten seconds. The control will beep three times and the Usage LED will flash at a fast rate.
2. Select product and daily, or accumulated type as described above. Push right timer switch to clear displayed usage count. Daily usage is automatically cleared when power is turned off.
3. Push and hold Set Switch to exit usage review.

3-7. FILTERING OF SHORTENING

Frying breaded food requires frequent filtering. Taste the cold shortening every day for flavor. 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 the main power switch to the OFF position. Remove and clean the fry basket in soap and water. Rinse thoroughly.

NOTE

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

2. Use a metal spatula to scrape any build-up from the sides of the frypot. Do not scrape heating element.

WARNING

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.

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 brushes to scrape and clean the sides of the frypot and the heating elements.
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. Move the main power switch to the PUMP position. Fill frypot 1/3 full, then turn off pump.

3-7. FILTERING OF SHORTENING (Continued)

WARNING

If there are air bubbles coming up in the shortening, it is possible that the filter connection at the union on the filter tube line is not tightened properly. If so, turn off the pump and use gloves to tighten the union. This union will be hot. Severe burns could result.

- d. Wash down and scrub the sides of the frypot.
 - e. After the sides and bottom are cleaned, open the drain valve.
7. When using the filter rinse hose 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.
 - b. Make sure the hose nozzle is pointed down into the bottom of the frypot. Close the filter valve and move the main power switch to the PUMP position. Hold nozzle carefully to avoid excessive splashing.

WARNING

Use caution to prevent burns by splashing of hot shortening.

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

WARNING

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.

**3-7. FILTERING OF
SHORTENING
(Continued)**

- f. Detach the hose. Raise the fitting end of the hose high for a minute to allow the remaining shortening in the hose to drain into the frypot.
8. Pump all of the shortening out of the filter pan and back into the frypot.
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.
10. Check the level of the shortening in the frypot. Add fresh shortening if necessary, until it reaches the level indicator line on the rear wall of the frypot.

NOTE

Approximately 10 to 12 filterings can be made with one filter paper envelope, depending on several conditions; the quantity and type of product fried and filtered, the type of breading used, and the amount of crumb accumulation left inside the filter drain pan. When the filter screen assembly and filter paper become clogged and the pumping flow rate slows down, clean the screen assembly and change the filter envelope.

11. If frying is to be continued at this time, move the main power switch back to the POWER position, and allow time for reheating of the shortening.

**3-8. FILTER PUMP
PROBLEM**

The following steps will help prevent filter pump problems:

1. Make certain the filter paper envelope is properly installed over the filter screens. Make sure the open end of the envelope is properly folded over and clamped in place with the retaining clips so that the envelope is sealed and crumbs cannot enter.
2. Make sure the filter valve is kept closed at all times during frying.
3. Make sure all the shortening has been pumped from the filter lines and the pump by allowing the filter pump motor to run until the shortening in the frypot appears to be bubbling or boiling.

3-9. CHANGING THE FILTER ENVELOPE

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. Disconnect the filter union and remove the filter drain pan from beneath the frypot.

WARNING

This union may be hot. Use protective gloves or cloths to prevent burns. Also use care to prevent burns caused by splashing of hot shortening.

3. Lift the screen assembly from the drain pan.
4. Wipe the shortening and crumbs from the drain pan. Clean the drain pan with soap and water. Thoroughly rinse with hot water.
5. Unthread the suction standpipe from the screen assembly.
6. Remove the crumb catcher and clean thoroughly with soap and water. Rinse thoroughly with hot water.
7. Remove the filter clips and discard the filter envelope.
8. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.

CAUTION

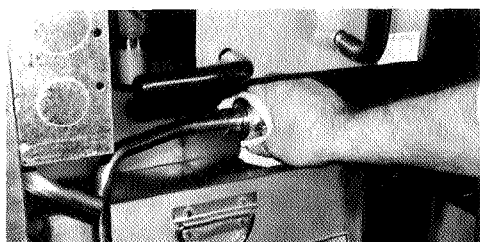
Be sure that the filter screens, crumb catcher, filter clips, and the suction standpipe are thoroughly dry before assembly of filter envelope as water will dissolve the filter paper.

9. Assemble the top filter screen to the bottom filter screen.
10. Slide the screens into a clean filter envelope.
11. Fold the corners in and then double fold the open end.
12. Clamp the envelope in place with the two filter retaining clips.

3-9. CHANGING THE FILTER ENVELOPE (Continued)

13. Replace the crumb catcher screen on top of the filter paper. Screw on the suction standpipe assembly.
14. Place complete filter screen assembly back into filter drain pan and slide pan back into place beneath the fryer.
15. Connect the filter union by hand. Do not use a wrench to tighten.
16. The fryer is now ready to operate.

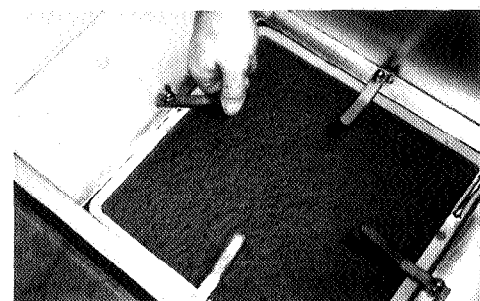
3-10. CHANGING THE CHARCOAL FILTER



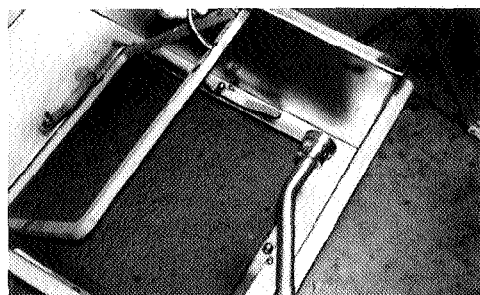
Step 1



Step 2



Step 3



Step 4

The charcoal filter 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 condensating drain pan.
3. Disconnect the filter union and remove the filter drain pan from beneath the frypot.



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

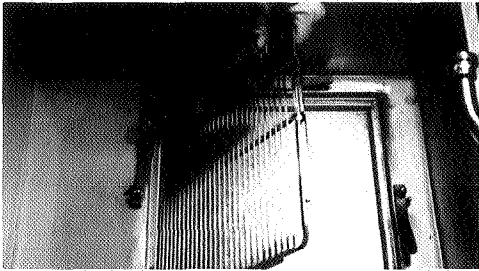
4. An optional filter pan dolly (Henny Penny part number 03279) can be used to safely transport filter pan filled with hot shortening.

WARNING

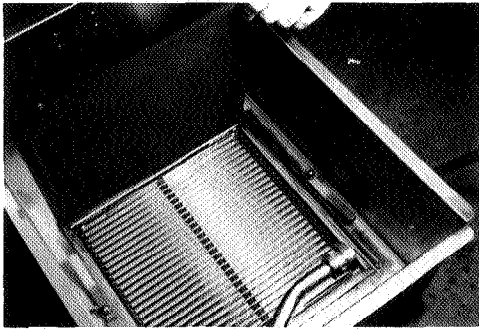
Use care to prevent burns caused by splashing of hot shortening.

5. Discard shortening, or pump shortening back into cook pot.
6. Turn handles, on inside of filter pan, to free filter pad frame from pan.

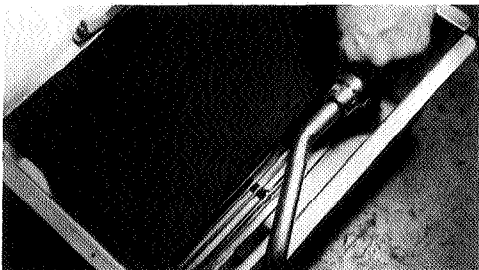
3-10. CHANGING THE CHARCOAL FILTER (Continued)



Step 5



Step 6



Step 7



These handles will be hot. Use protective glove or cloth, or severe burns will result.

7. Remove and discard old filter pad. Clean and dry pan, frame, and grid thoroughly.
8. Place grid and new charcoal filter pad in frame with smooth side down and secure in drain pan with handles. Be sure the handles press down on the protrusions on the frame, or the filter may not function properly.
9. Slide the drain pan back into place under the fryer and connect the filter union by hand. Do not use a wrench to tighten.
10. Slide the condensation drain pan back into place. The fryer is now ready to operate.

3-11. CLEANING THE FRYPOT

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

NOTE

Melt bypass should be in operation. Refer to paragraph 3-4, "Operating Controls and Procedures", on bypassing the melt cycle.

1. Turn the main power switch to OFF

3-11. CLEANING THE FRYPOT (Continued)

WARNING

The filter drain pan must be in position under the drain valve to prevent splashing or spilling of hot liquids which can cause serious burns.

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. Discard the shortening in the filter pan. Then install the filter drain pan under the fryer, leaving out the filter screen assembly.
4. Fill the frypot to the level indicator with hot water. Add 4 to 6 ounces of fryer cleaner to the water and mix thoroughly. The fry basket can be placed inside frypot for cleaning.

WARNING

Always wear chemical splash goggles or face shield and protective rubber gloves when cleaning the frypot as the cleaning solution is high in alkaline. Avoid splashing or other contact of the solution with your eyes or skin. Severe burns may result. Carefully read the instructions on the cleaner. If the solution comes in contact with your eyes, rinse thoroughly with cool water and see a physician immediately.

5. Turn the main power switch to the POWER position and set the temperature to 200°F. The melt bypass must be used.
6. When the cleaning solution starts a rolling boil, immediately move the main power switch to OFF.

CAUTION

Watch cleaning solution constantly to make sure it does NOT boil over, causing damage to controls.

7. Repeat steps 5 and 6 and bring the solution to a boil. Repeat at least 5 times.
8. Let the cleaning solution stand for 15 to 20 minutes with the power off.
9. Using the fryer brush (never use steel wool), scrub the inside of the frypot.

**3-11. CLEANING THE
FRYPOT (Continued)**

10. After boiling and cleaning, turn off the main power switch. Open the drain valve and drain the cleaning solution from the frypot into the drain pan and discard.
11. Replace the empty drain pan, close the drain valve, and refill the frypot with plain hot water to proper level.
12. Add approximately 8 ounces of distilled vinegar and bring the solution to a boil.
13. Using a clean brush, scrub the interior of the frypot. This will neutralize the alkaline left by the cleaning compound.
14. Drain the vinegar rinse water and discard.
15. Rinse down the frypot using clean, hot water.
16. Thoroughly dry the drain pan and the frypot interior.

NOTE

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.

17. Replace the clean filter screen assembly in the drain pan and install under fryer.
18. Refill the fryer with fresh shortening.

SECTION 4. TROUBLESHOOTING

4-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy-to-read table.

If a problem occurs during the first operation of a new fryer, recheck the installation per Section 2 of this manual.

Before troubleshooting, always recheck the operating procedure per Section 3 of this manual.

4-2. TROUBLESHOOTING

In the event of a control system failure, the digital display will show an "Error Message". These messages are coded E4, E5, E6, E41, E50, E51, and E53. The following table will assist you in troubleshooting possible malfunctions within the unit:

DISPLAY	CAUSE	PANEL BOARD CORRECTION
E4	Control Too Hot	Turn switch to OFF position, then turn switch back to POWER position. If display shows E4, heating circuits, insulation, and fan should be checked. (See Section 5-19.)
E5	Shortening Too Hot	Unplug unit, or turn off circuit breaker to unit. If display still shows E5, heating and high limit circuits should be checked per Section 5-5 and Section 5-6.
E6	Probe Failure	Unplug unit, or turn off circuit breaker to unit. If display still shows E6, check probe connection at board. If connection is good, replace probe.
E10	High Limit Failure	Reset high limit by manually pushing on high limit reset switch (see Figure 3-2). If high limit does not reset, high limit must be replaced per Section 5-5.
E41, E50, E51, E53	Control Errors	Unplug unit, or turn off circuit breaker to unit. If display still shows an error, re-initialize the control (see Section 6-4). If error still persists, change the control board.

PROBLEM	CAUSE	POWER CORRECTION
With switch in COOK position and switch light not illuminated, fryer is completely inoperative (no power).	Open Circuit	<ul style="list-style-type: none"> • Check to see if unit is plugged in. • Check breaker or fuse at supply box. • Check control panel fuse per Section 5-10. • Check COOK/OFF/PUMP switch per Section 5-9. Replace if defective. • Check voltage at wall receptacle. • Check cord and plug.
With switch in COOK position switch light is illuminated, but all other lights are extinguished.	Open Drain Valve Defective Drain Switch	<ul style="list-style-type: none"> • Close drain valve. • Check drain switch per Section 5-11.

PROBLEM	CAUSE	POWER CORRECTION
Shortening will not heat but lights are illuminated.	Faulty Contactor Faulty Thermal Sensor Faulty High Limit	<ul style="list-style-type: none"> • Check contactor per Section 5-7. • Check thermal sensor per Section 5-4. "Error Message" E6. • Check high limit control switch per Section 5-5.
Heating of shortening too slow.	Low or improper voltage Weak or burned out elements Points in Contactor bad Wires loose Burned or charred wire connection	<ul style="list-style-type: none"> • Using a voltage meter, check wall receptacle voltage against the rated voltage on data plate. • Check heating elements per Section 5-6. • Check contactor per Section 5-7. • Tighten wire connectors. • Replace wire and clean connectors.

SECTION 5. MAINTENANCE

5-1. INTRODUCTION

This section provides procedures for checking and replacement of the various parts used within the unit. Before replacing any parts, refer to Section 4, Troubleshooting. It will aid you in determining the cause of a particular malfunction.

5-2. TEST INSTRUMENTS

You may use two test instruments to check the electric components.

- A continuity light.
- An ohmmeter.

When the manual refers to the circuit being closed, the continuity light will be illuminated or the ohmmeter should read zero (0) unless otherwise noted.

When the manual refers to the circuit being open, the continuity light will not illuminate or the ohmmeter will read one (1).

NOTE

A continuity light cannot be used to check coils or motors.

5-3. REMOVING THE CONTROL PANEL



To replace parts located inside the fryer, you will need to remove the control panel. The following steps provide the correct procedure.

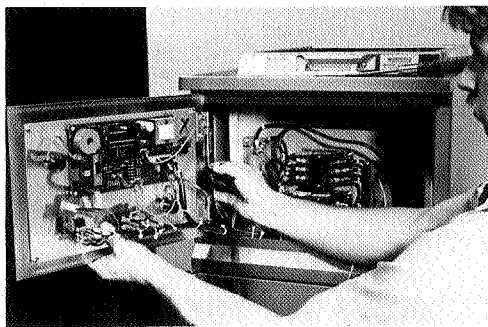
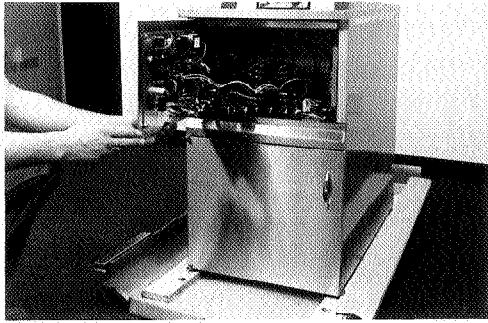
1. Place the power switch in the OFF position.

WARNING

Disconnect the power cord from the wall receptacle or power at the fuse or breaker box, or electrical shock could result.

2. Remove the decorative strip, one located on each side of the control panel, by removing the screw located on the bottom of the decorative strip.

5-3. REMOVING THE CONTROL PANEL (Continued)



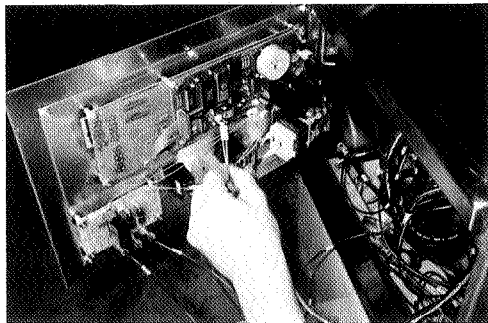
3. Panel will now swing out with hinge located on left side of panel.
4. Pulling down on the spring loaded hinge pin, pull control panel straight out to completely remove.

NOTE

When completely removing control panel, all wiring must be unplugged from control panel. Be sure to mark wires before removing.

5. Install panel board by reversing order.

5-4. THERMAL SENSOR



The thermal sensor determines the shortening temperature. If a malfunction does occur, an E6 will be displayed on the digital readout. Turn unit to OFF position, then back to COOK position. If E6 is still displayed, the thermal sensor must be replaced by following these steps:

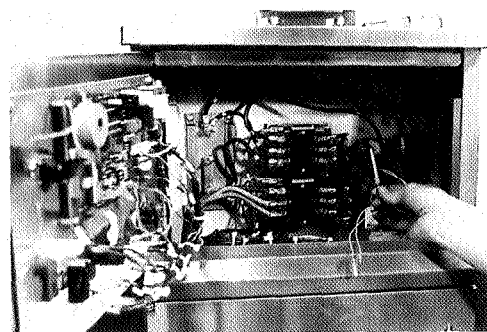
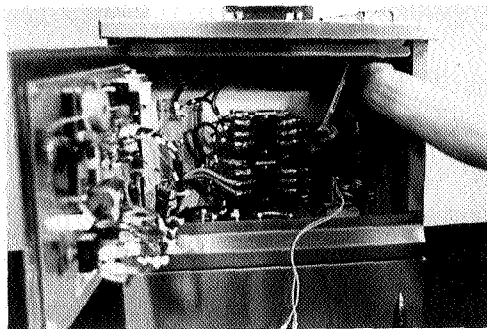
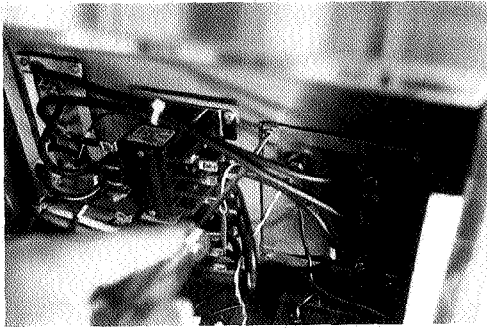
1. Remove electrical power supplied to fryer.

WARNING

Place POWER switch in the OFF position and unplug the power cord or remove power from the fuse or breaker box.

2. Drain the shortening from frypot.
3. Remove two decorative strips located on each side of control panel and let control panel swing out.

5-4. THERMAL SENSOR (Continued)



4. Unplug electrical wires from control panel board that are attached to thermal sensor.
5. Remove the four screws and retainers holding silicone gasket in place.

NOTE

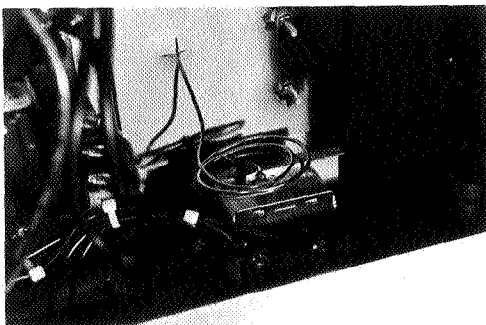
Care should be taken when removing or replacing silicone gasket to prevent damaging the gasket.

6. Using a 1/2" wrench, loosen screw nut from pot fitting and pull thermal sensor bulb straight out from pot fitting.
7. Install new thermal sensor, making sure the thermal sensor extends through pot wall, up to the outer diameter of the heating element.

CAUTION

Care must be taken not to extend the thermal sensor beyond this point or damage of sensor could result. Also, when installing new thermal sensor, you must use a new locking ferrule in screw nut. Do not overtighten screw nut. Snug screw nut up and tighten 1/4 turn past this point.

5-5. HIGH TEMPERATURE LIMIT CONTROL

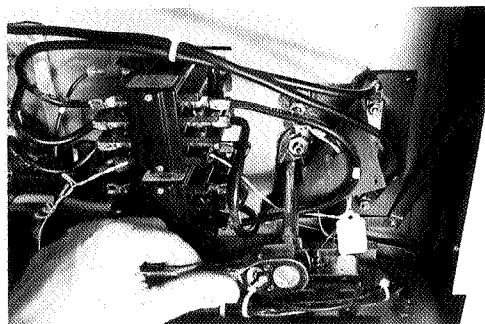
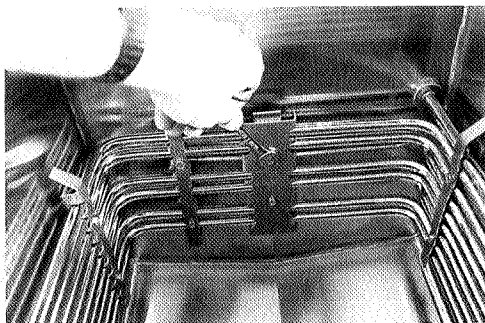
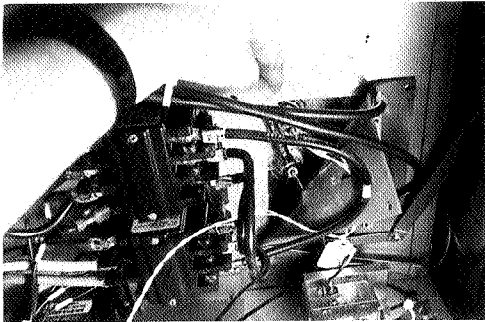


The high temperature limit control is a manual reset control which senses the temperature of the shortening. If the shortening temperature exceeds the safe operating limit, this control will open and shut off the heat to the frypot.

The high limit light will then illuminate and control must manually be reset.

Disconnect the two wires from the high limit temperature control. Check for continuity between the two terminals after resetting the control. If the circuit is open, replace the control following these procedures. If the circuit is closed, the high limit is not defective. Reconnect the two electrical wires.

5-5. HIGH TEMPERATURE LIMIT CONTROL (Continued)



WARNING

Before following these steps, place POWER switch in the OFF position and unplug the power cord or open the wall circuit breaker.

1. If the tube is broken or cracked, the control will open, shutting off electrical power. The control cannot be reset.
2. Drain shortening from the frypot.
3. Remove control panel per Section 5-3.
4. Remove the retainer securing the silicone gasket.
5. Loosen small inside screw nut on capillary tube.
6. Remove capillary bulb from bulb holder inside the frypot.
7. Straighten the capillary tube.
8. Remove larger outside nut that threads into pot wall.
9. Remove the two nuts that hold the high limit bracket from control panel area.
10. Lift defective control from control panel area.
11. Insert new control and replace nuts to bracket.
12. Uncoil capillary line, starting at capillary tube, and insert through frypot wall.

WARNING

To avoid electrical shock or other injury, the capillary line must run under and away from all electrical power wires and terminals. The tube must never be in such a position where it could accidentally touch the electrical power terminals.

13. Carefully bend the capillary bulb and tube toward bulb holder on heating elements.
14. Slip capillary bulb into bulb holder located on heating elements. Pull excess capillary line from pot and tighten nut into frypot wall.

5-5. HIGH TEMPERATURE LIMIT CONTROL (Continued)

15. With excess capillary line pulled out, tighten smaller nut.

NOTE

Tighten nut to snug only. Too tight will damage capillary line.

16. Replace front panel.
17. Refill with shortening.

5-6. HEATING ELEMENTS

NOTE

Heating elements are available for 208 and 480 voltage. Check the data plate to determine the correct voltage.

If the shortening's temperature recovery is very slow or at a slower rate than required, this may indicate defective heating element(s). An ohmmeter will quickly indicate if the elements are shorted or open.

1. Remove electrical power supplied to unit.

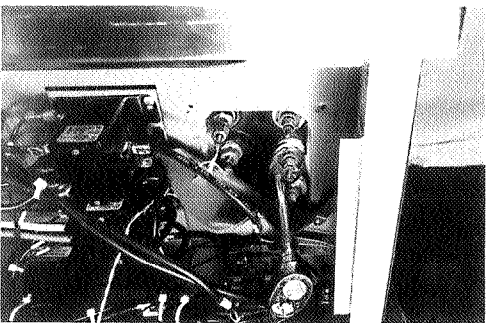
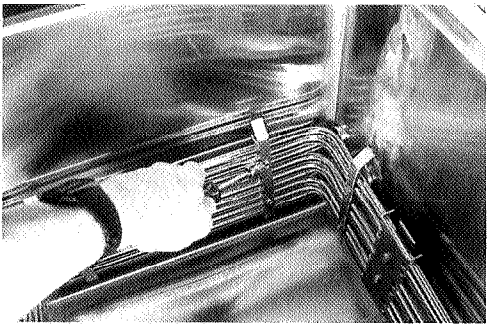
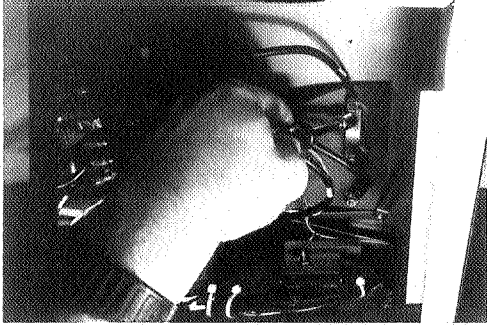
WARNING

Place POWER switch in the OFF position and unplug the power cord or open the wall circuit breaker.

2. Remove the control panel. Refer to Section 5-3.
3. Perform an ohm check on one element at a time, with wires disconnected from element. If the resistance is not within tolerance, replace the element.

Voltage	Wattage	Resistance in Ohms (Cold)
480	7333	27.5
415	7333	6.9
380	7333	18.8
240	7333	6.9
208	7333	5.6
480	4500	51.2
415	4500	11.75
380	4500	N/A
240	4500	11.75
208	4500	9.61

5-6. HEATING ELEMENTS (Continued)



Replacement

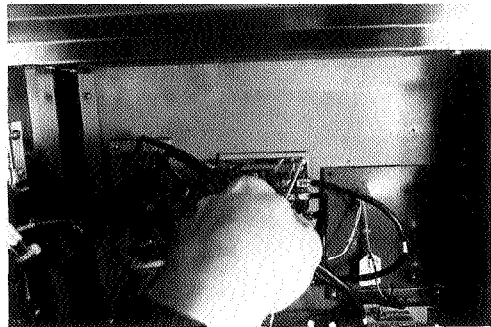
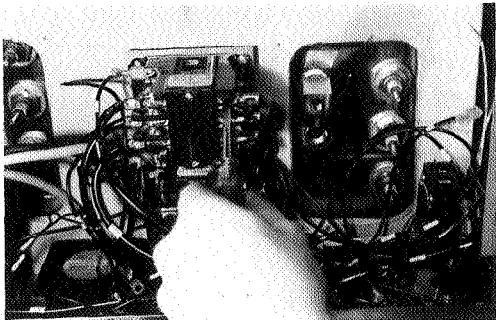
1. Drain the shortening from the frypot.
2. Remove the heating element wire from the terminals by removing the nuts and washer. Label each so it can be replaced in the same position on the new element.
3. Remove the retainer securing the silicone gasket.
4. Loosen the bolts on the four element spreaders.
5. Slide the element spreaders to the center of the heating element.
6. Remove the brass nuts (4) and washers (3) which secure the ends of the elements through the frypot wall.
7. Remove the heating elements from the frypot as a group by lifting the far end and sliding them up and out toward the rear of the frypot.
8. Install new heating elements with new "O" rings (2) mounted on terminal ends and spreaders loosely mounted in the center of the heating elements.
9. Replace the heating elements, terminal end first, at approximately 45° angle, slipping the terminal ends through the front end of the frypot.
10. Replace the brass nuts (4) and washers (3) on the heating element terminals. Tighten the brass nuts to 30 foot pounds of torque.
11. Move the element spreader from the center of the element into a position which will spread each element apart evenly on all four sides and tighten.
12. Reconnect the wires to the appropriate terminal as labeled when they were removed.
13. Replace the front control panel.
14. Connect the power cord to the wall receptacle or close wall circuit breaker.

CAUTION

Heating elements should never be energized without shortening in frypot.

15. Replace the shortening in the frypot.

5-7. CONTACTORS



WARNING

The following checks are performed with the wall circuit breaker closed and the Power switch in the ON position. Extreme caution should be taken. Make connections before applying power, take reading, and remove power before removing meter leads.

1. With power applied, increase setpoint temperature setting allowing heat contactor to activate.

Test Points

Heat Contactor

from terminal 34 to 35
from terminal 35 to 36
from terminal 34 to 36

Results

The voltage should read the same at each terminal.

Test Points

Primary Contactor

from terminal 27 to 28
from terminal 28 to 29
from terminal 27 to 29

Results

It should correspond to the voltage rating stated on the data plate.

If either contactor is defective, it must be replaced as follows:

1. Remove electrical power supplied to the fryer by unplugging or opening the wall circuit breaker.
2. Remove only those wires directly connected to the contactor being replaced. Label the wires.
3. Remove the two mounting screws on the base plate and remove contactor.
4. Install the new contactor and tighten the two mounting screws.
5. Connect the labeled wires to their respective positions.
6. Install the control panel.
7. Reconnect power to the fryer and test the fryer for proper operation.

5-7. CONTACTORS (Continued)

HEAT CONTACTOR

33 <input type="checkbox"/>		
34 <input type="radio"/>		<input type="radio"/> 30
35 <input type="radio"/>		<input type="radio"/> 31
36 <input type="radio"/>		<input type="radio"/> 32
37 <input type="checkbox"/>		

PRIMARY CONTACTOR

22 <input type="checkbox"/>		
23 <input type="radio"/>		<input type="radio"/> 29
24 <input type="radio"/>		<input type="radio"/> 28
25 <input type="radio"/>		<input type="radio"/> 27
26 <input type="checkbox"/>		

The Henny Penny OE-100 requires two switching contactors. Located on the bottom is the primary contactor with the heat contactor stacked to the top of the primary. When closed, the primary contactor completes the heat circuit. It also supplies power to the heat contactor.

1. Remove electrical power supplied to the fryer.

WARNING

Place ON/OFF switch to the OFF position and unplug the power cord to open the wall circuit breaker.

2. Remove the control panel. Refer to Section 5-3.
3. Perform a check on the contactor as follows:

Test Points

from 23 to 29
from 24 to 28
from 25 to 27
from 30 to 34
from 31 to 35
from 32 to 36
from 22 to 26
from 33 to 37

Results

open circuit
open circuit
open circuit
open circuit
open circuit
open circuit
ohm reading 415
ohm reading 415

5-8. FAN

The Henny Penny OE-100 has a fan in the circuit which operates only when the power switch is in the COOK position. The fan helps keep the control panel cool by pulling out heat from between the control panel and frypot.

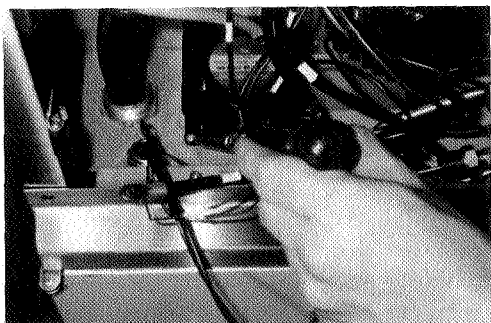
The replacement of a faulty fan is as follows:

WARNING

To avoid electrical shock or other injury, before starting this procedure, move power switch to OFF position. Disconnect main circuit breaker or unplug cord at receptacle.

1. Remove control panel per Section 5-3.

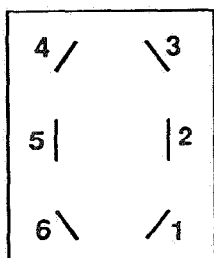
5-8. FAN (Continued)



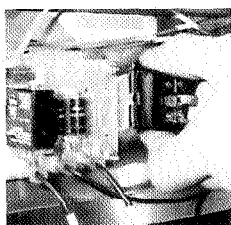
2. Label and disconnect fan motor wires.
3. Remove the four screws, washers, and nuts securing the fan to the heat shield.
4. Remove the fan from the heat shield.
5. Install the new fan on the heat shield and secure with the four screws, washers, and nuts.
6. Reconnect the fan motor wires.
7. Install control panel.

5-9. COOK/PUMP SWITCH

Checkout



Replacement



The Cook/Pump Switch is a three way rocker switch with a center "OFF" position. With the switch in the COOK position the fryer will operate. With the switch in the PUMP position the filter pump will operate, but the unit will not heat.

1. Remove Control Panel, but leave hinged on unit.

WARNING

Remove electrical power supplied to the fryer by unplugging the unit, or turning off the wall circuit breaker or electrical shock could result.

2. Remove and label wires from Cook/Pump Switch.
3. "OFF" Position - should be open circuit anywhere on the switch.
4. "COOK" Position
Check from:
 #5 to #6 closed circuit
 #1 to #2 closed circuit
5. "PUMP" Position
Check from:
 #4 to #5 closed circuit
 #3 to #2 closed circuit

1. With control panel removed and wires off the switch, push in on tabs on the switch to remove from the panel.
2. Replace with new switch, and reconnect wires to switch following the wiring diagram.
3. Replace the control panel.

5-10. FUSES**WARNING**

To avoid electrical shock or other injury, before starting this procedure, move power switch to the OFF position. Disconnect main circuit breaker at the circuit breaker box or unplug cord from wall receptacle.

Each unit is provided with two fuses to protect the internal circuitry. These fuses are rated 15 amps at 300 volts. Unthread screw cap to allow access to fuses located on panel behind door.

5-11. DRAIN SWITCH**WARNING**

To avoid electrical shock or other injury, before starting this procedure, move power switch to the OFF position. Disconnect main circuit breaker at the circuit breaker box and/or unplug cord from wall receptacle.

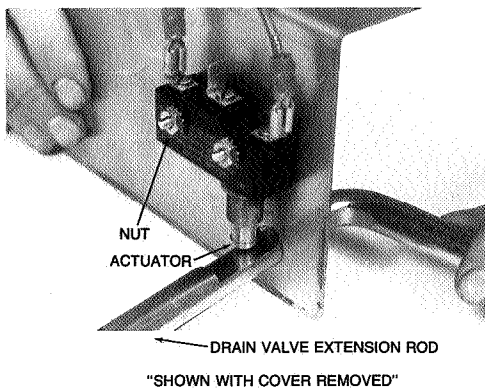
1. A continuity check should be made to determine if the drain switch is defective. Check between the two outer terminals with actuator in groove of the drain valve extension rod. Circuit should be closed. If drain valve extension rod is turned, actuating drain switch, circuit should be open.

Replacement

1. To replace drain switch, remove two screws and nuts securing switch and switch cover.
2. Label and disconnect wires.
3. Connect wires to new drain switch.
4. Position actuator and attach drain switch and switch cover with the two screws and nuts.
5. Test to see if drain valve extension rod actuates the switch.

NOTE

Listen for click of switch while rotating drain valve extension rod.



5-12. FILTER HEATER SWITCH

Checkout:

The Filter Heater Switch is a rocker type switch. With the switch in the "ON" position, the filter heater will operate, melting any solidified shortening in the filter lines.

1. Remove electrical power supplied to unit.

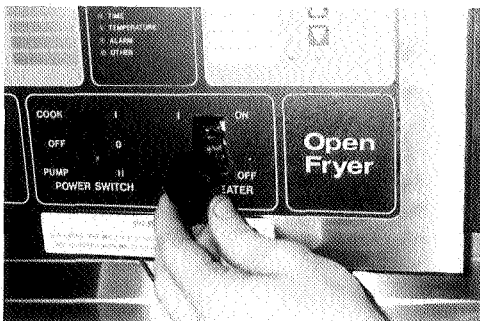
WARNING

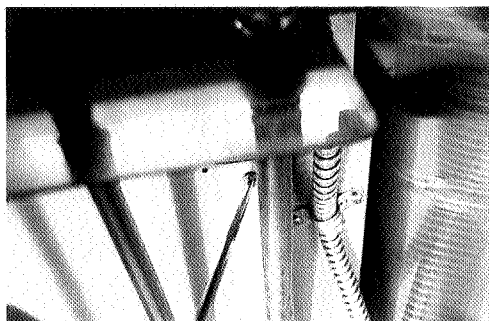
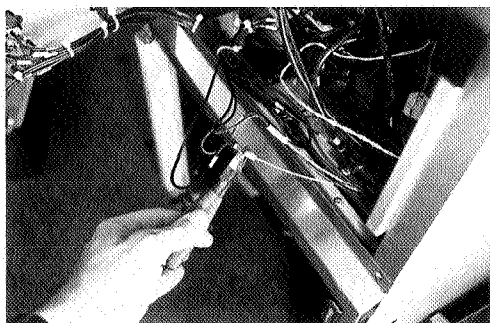
Remove electrical power supplied to the fryer by unplugging the unit, or turning off the wall circuit breaker, or electrical shock could result.

2. Remove Control Panel, but leave hinged on unit.
3. Remove and label wires from the switch and check across from top to bottom for continuity. With the switch in the "ON" position, the circuit should be closed. If the switch is defective, replace it by following the next step.

Replacement:

4. Push in on tabs on the ends of the switch and pull switch from the front of the control panel.
5. Replace new switch, replace wires, and install control panel.



5-13. FILTER HEATER

This unit is equipped with a strip heater in the event solidified shortening accumulates in the filter pump lines. If this heater becomes defective, replace by following these steps.

WARNING

Remove all power from unit. Failure to do so could result in electrical shock.

1. Open panel board and cut wires at the connectors which go to the heaters.
2. Remove two screws that mount the strip heater to insulation box and pull wires through heat shroud.
3. Install new strip heater in reverse order.

NOTE

When installing new heater wires into wire nut, be sure wires are secure. Use electrical tape to secure wire nut.

5-14. FILTERING SYSTEM

The filtering system consists of the filter valve, motor and filter pump assembly, filter screen assembly, and tubing.

WARNING

Shortening with temperature in excess of 200°F flows through this filter rinse hose. Heat causes the rubber hose to age and deteriorate. The hose and fittings should be checked daily. If aging or discoloration is seen the hose should not be used. Severe burns may result if this rinse hose assembly leaks or ruptures.

1. Close the filter valve.
2. Turn the pump switch to the OFF position.
3. Detach the hose **BEING CAREFUL, AS THE HOSE AND FITTINGS WILL BE HOT, USE A COLD WET CLOTH.**

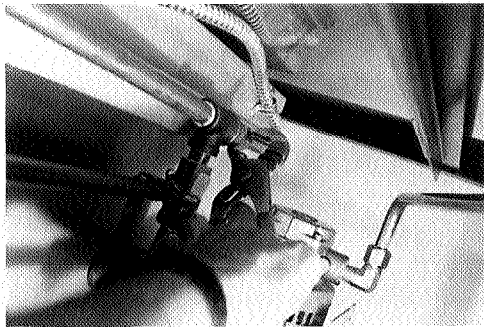
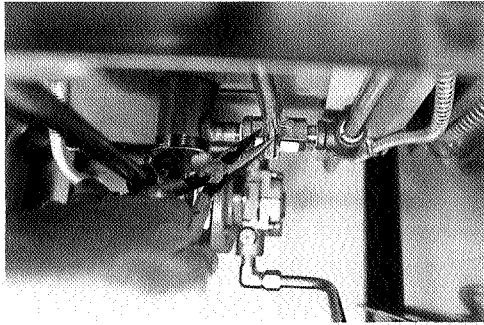
NOTE

This hose is not connected to the fryer during normal operation.

Installation

1. Attach the filter rinse hose with its quick disconnect female fitting to the other half male fitting inside the door, next to the filter valve handle.
2. To do this slide back the spring ring on the female end of the quick disconnect fitting and let it snap into place over the other half male fitting.
3. With a quick tug on the hose, insure the quick disconnect is locked into position.

5-15. FILTER VALVE



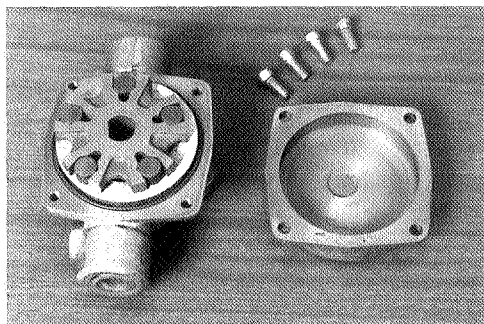
The filter valve is a 3/8 inch two-way stainless steel ball valve. If this valve should develop leaks the entire valve must be replaced.

WARNING

To avoid electrical shock or other injury before starting this procedure move COOK/PUMP SWITCH to OFF position. Disconnect main circuit breaker at the circuit breaker box and unplug service cord from wall receptacle.

1. Drain the shortening from the frypot.
2. Remove the filter drain pan from the fryer.
3. Remove the cotter pin, handle, and extension rod.
4. Remove the pipe from between the filter pump and valve.
5. Remove tee and nipple from valve.
6. Use an adjustable wrench and remove the valve.
7. Replace the valve and reassemble in reverse order.

5-16. FILTER PUMP REPAIR



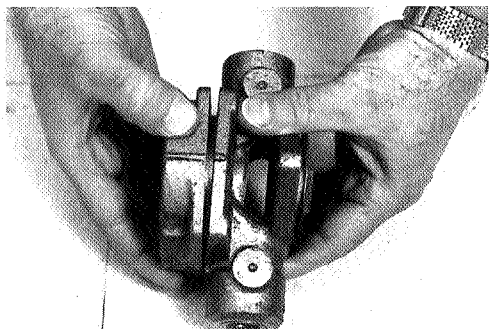
The two most common causes for a fryer's inability to pump shortening is that the pump is clogged with breadings or solid shortening has cooled and solidified in the lines and pump. This then could cause the thermal reset to kick the motor out and the reset button on the back of the motor needs reset.

WARNING

To avoid electrical shock or other injury before starting this procedure move COOK/PUMP SWITCH to OFF position. Disconnect main circuit breaker at the circuit breaker box and unplug service cord from wall receptacle.

1. Loosen the four allen head screws on the end of the pump and remove the cover.
2. The inside is now exposed leaving a rotor and five teflon rollers. Clean the rotor and rollers.

5-16. FILTER PUMP REPAIR (Continued)



3. To reassemble, place rotor on drive shaft, and place rollers into rotor.

NOTE

A small amount of shortening might be needed to hold the bottom roller into place until cover plate is put on. Make sure O-ring is in proper position on plate.

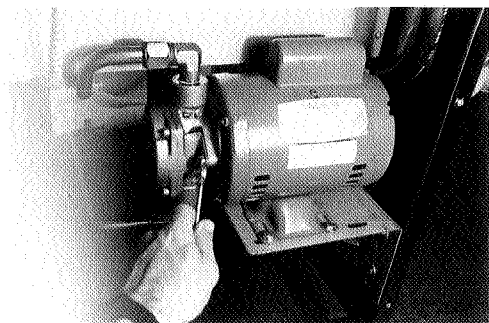
5-17. PUMP REMOVAL



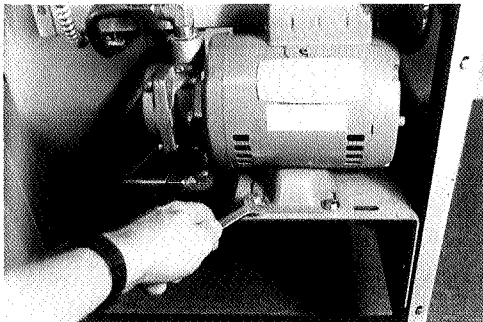
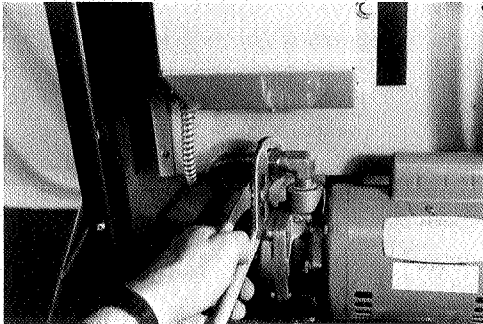
1. If the pump needs to be replaced, loosen one inch nuts from the outflow and inflow lines. Then remove the two bolts holding the pump to the motor with a 1/2 inch wrench.
2. The shaft seal should remain on the motor shaft, or if leaking, should be replaced at this time.
3. To replace the pump, remove the four allen screws, front plate, rotor, and rollers from pump (see Section 5-18). Place the pump onto shaft and against the shaft seal. Place the two 1/2 inch bolts through the pump and into the motor and tighten. Then replace the rotor, rollers, front plate and tighten the allen screws.

CAUTION

When removing a pump from a motor note the positions of the INLET and OUTLET parts. Installation of the pump on the motor in any other position could cause damage to the fryer. There is an indicator on the side of the two halves of the pump, this mark must be together and face to the front of the fryer.



5-18. PUMP AND MOTOR REPLACEMENT



1. To replace the pump and motor assembly, insure the main power has been removed from the fryer.

WARNING

To avoid electrical shock, injury or burns before starting this procedure move COOK/PUMP SWITCH to OFF position. Disconnect main circuit breaker at the main circuit breaker box and unplug service cord from wall receptacle.

2. Remove the cover from the junction box and remove the wire nuts attaching wires leading into the flexible conduit going to the motor.
3. Loosen the two screws securing the flexible conduit going to the motor.
4. Remove tubing to the pump.
5. Remove hardware attaching the motor to the motor base bracket and remove motor and pump assembly.

5-19. COOLING FAN MAINTENANCE

The cooling fan on the OE-100A open fryer reduces the amount of heat behind the panel, and if the heat does become excessive, "E-4" will show on the display.

The PC boards on the control panels can be damaged by excessive amount of heat so it is important that the cooling fan is operating properly and has good air flow.

To prevent an "E-4" reading, which will shut the heat off to the fryer, follow the following steps.

ONCE A MONTH:

1. Turn power switch to the "OFF" position.
2. Open door to bottom of fryer.
3. Locate metal fan guard situated in the left front, under the control panel.
4. Clean any lint and dirt from fan guard.

5-19. COOLING FAN MAINTENANCE (Continued)

5. Close door and turn power switch on. Unit is now ready for operation.

If the fan needs a more thorough cleaning, or E-4 persists after cleaning the fan guard, follow the following steps.

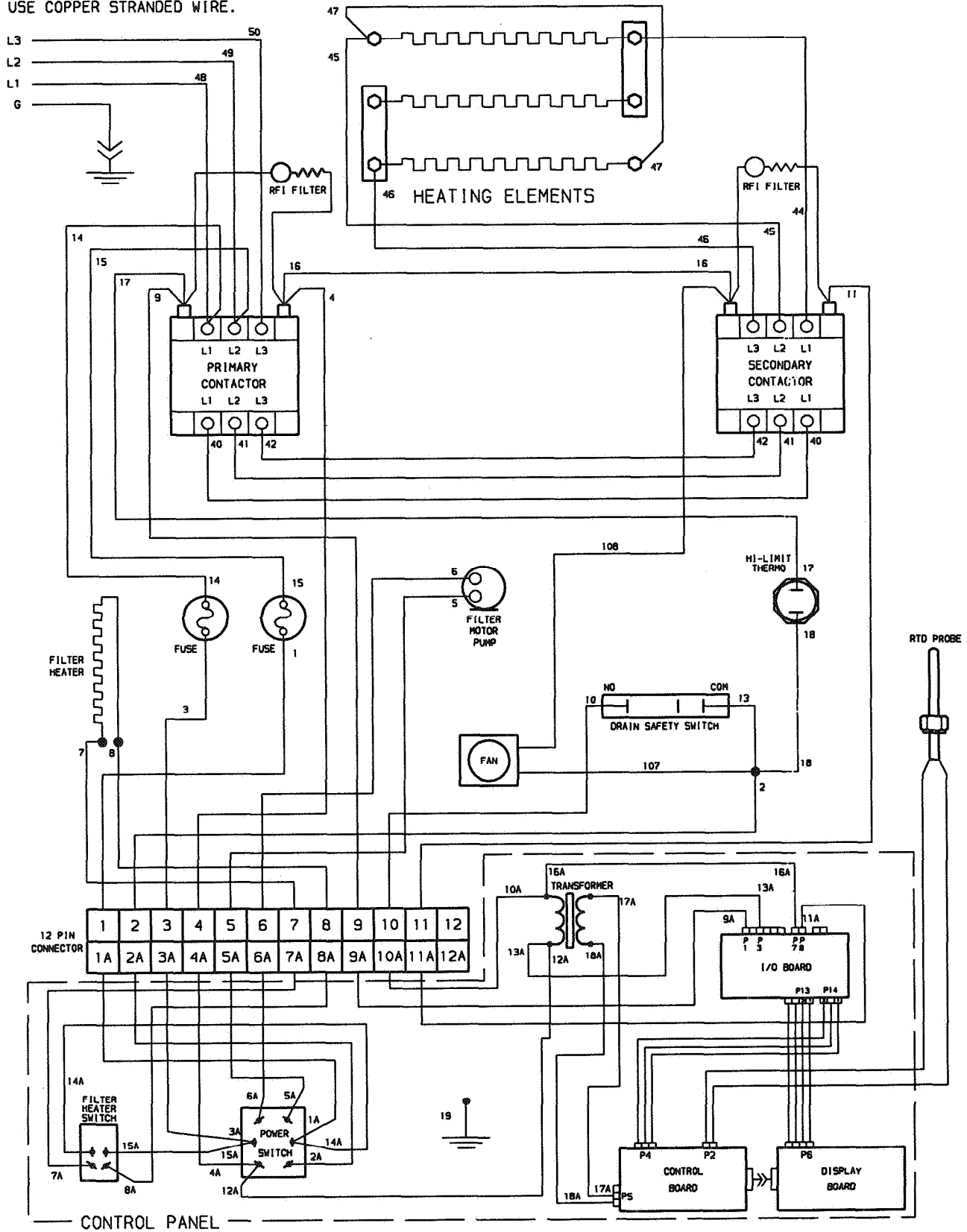
1. With power on, open door to drain pan and look up at fan to make sure fan is operating.
2. If fan is not operating, it needs replaced; if fan is operating continue onto step 3.
3. Remove electrical power supplied to the unit.

WARNING

Place the power switch to the OFF position. Disconnect the power cord from the wall, or turn off wall circuit breaker or fuse, or electrical shock could result.

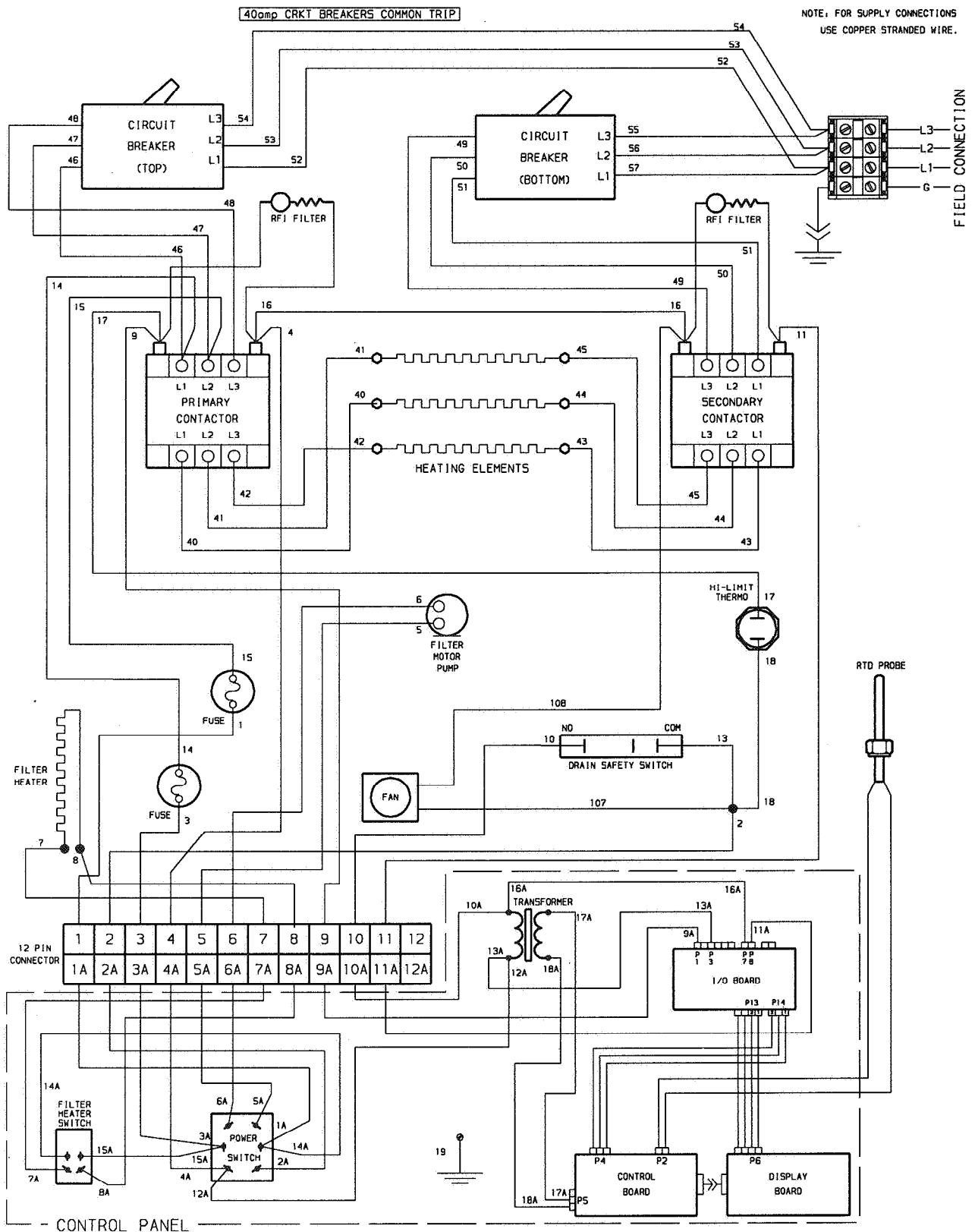
4. Remove the screws securing decorative strips on both sides of the control, and remove decorative strips.
5. Swing panel out to the left and locate fan on the left behind panel.
6. Thoroughly clean fan, plus check fan guard per above instructions.
7. Replace panel and decorative panels.
8. Restore power to unit and unit is now ready for operation.

FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
208/240V, 3PH, 50/60Hz
12.25/14.5KW 3W + GRND
HENNY PENNY CORP.
EATON OHIO 45320

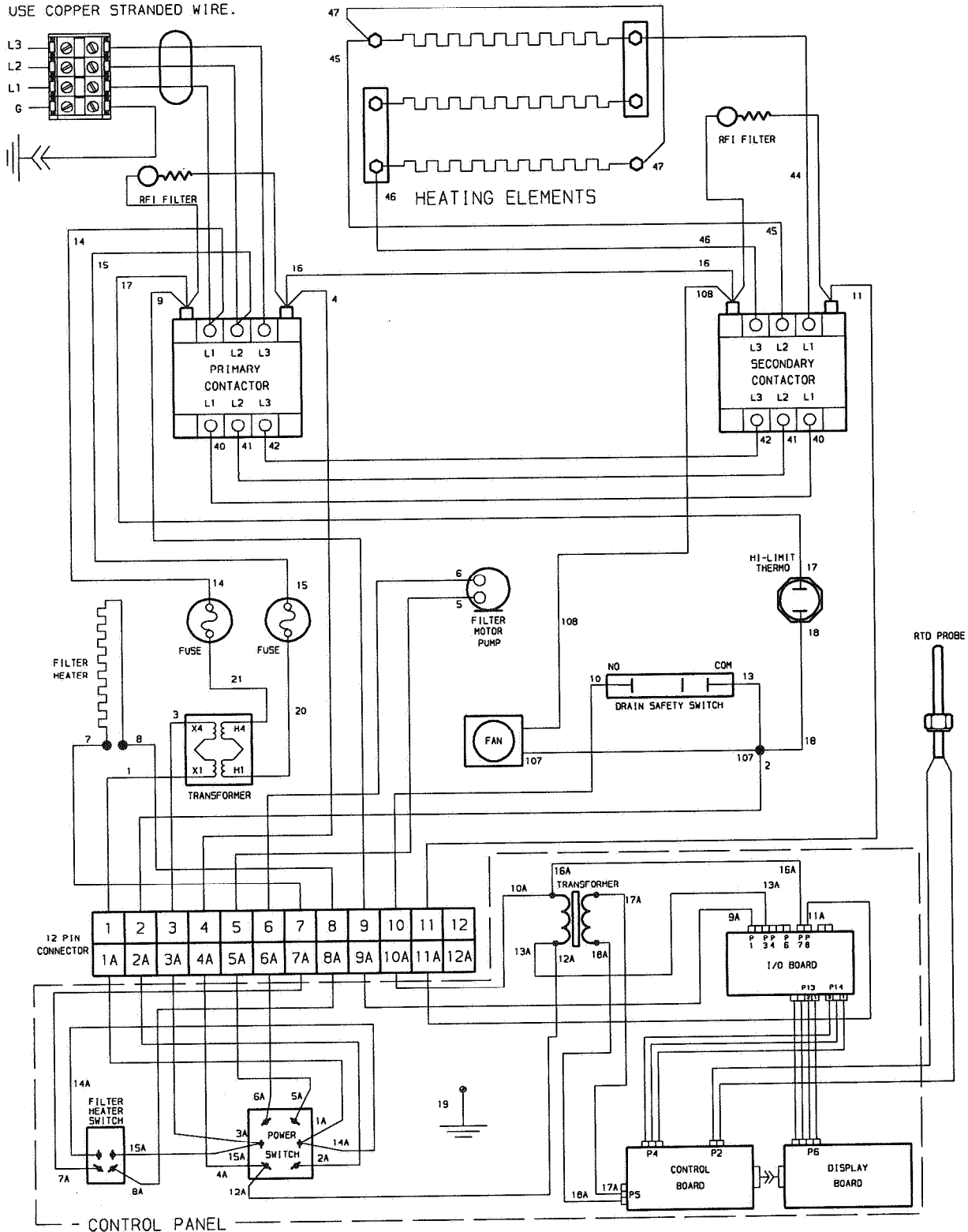
41087



MODEL OE-100A
208/240V, 3PH, 50/60Hz
23KW, 3W + GRD
HENNY PENNY CORP.
EATON OHIO 45320

54171

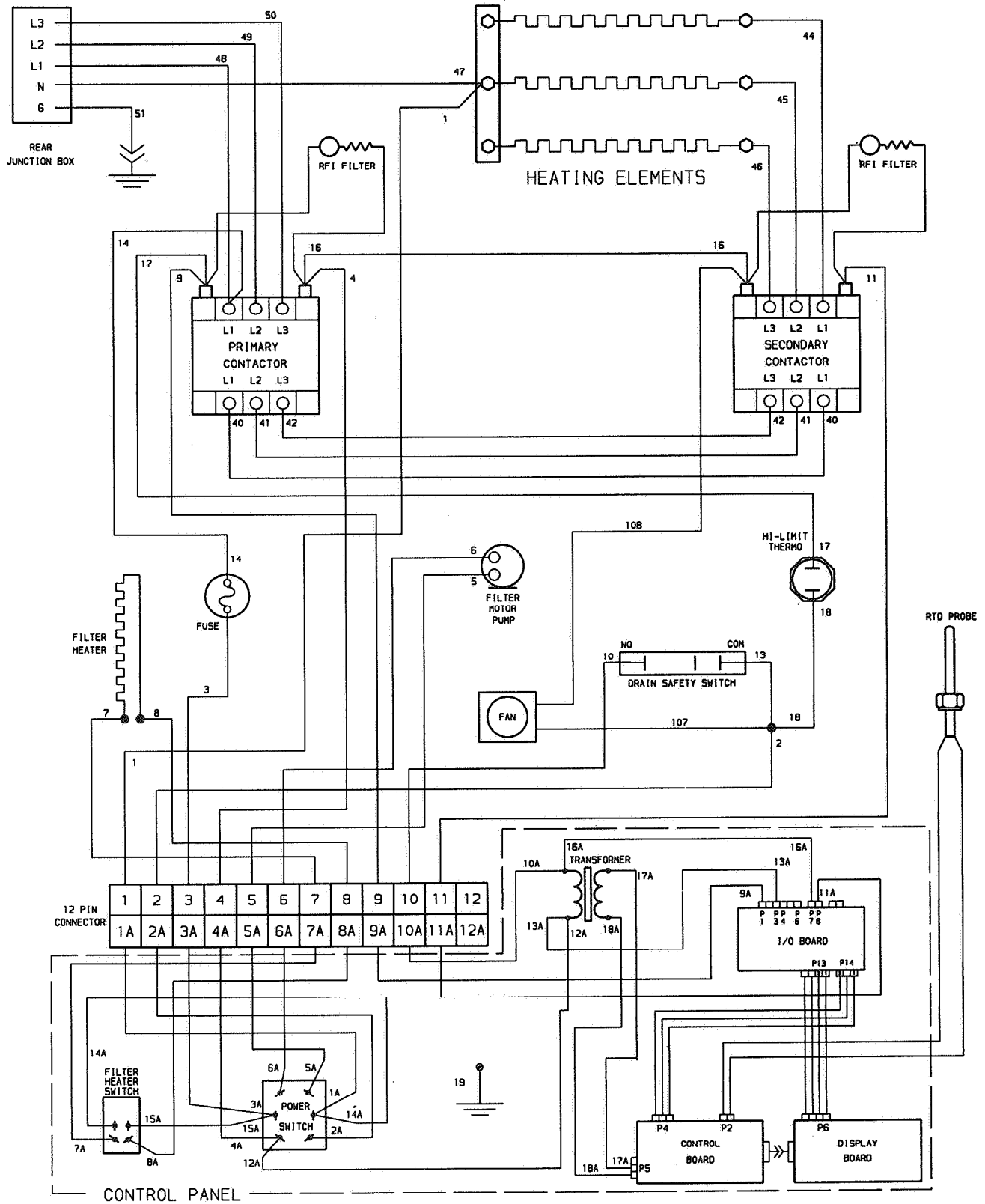
FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
440/480V, 3PH, 50/60Hz
3W + GRND
HENNY PENNY CORP.
EATON OHIO 45320

54174

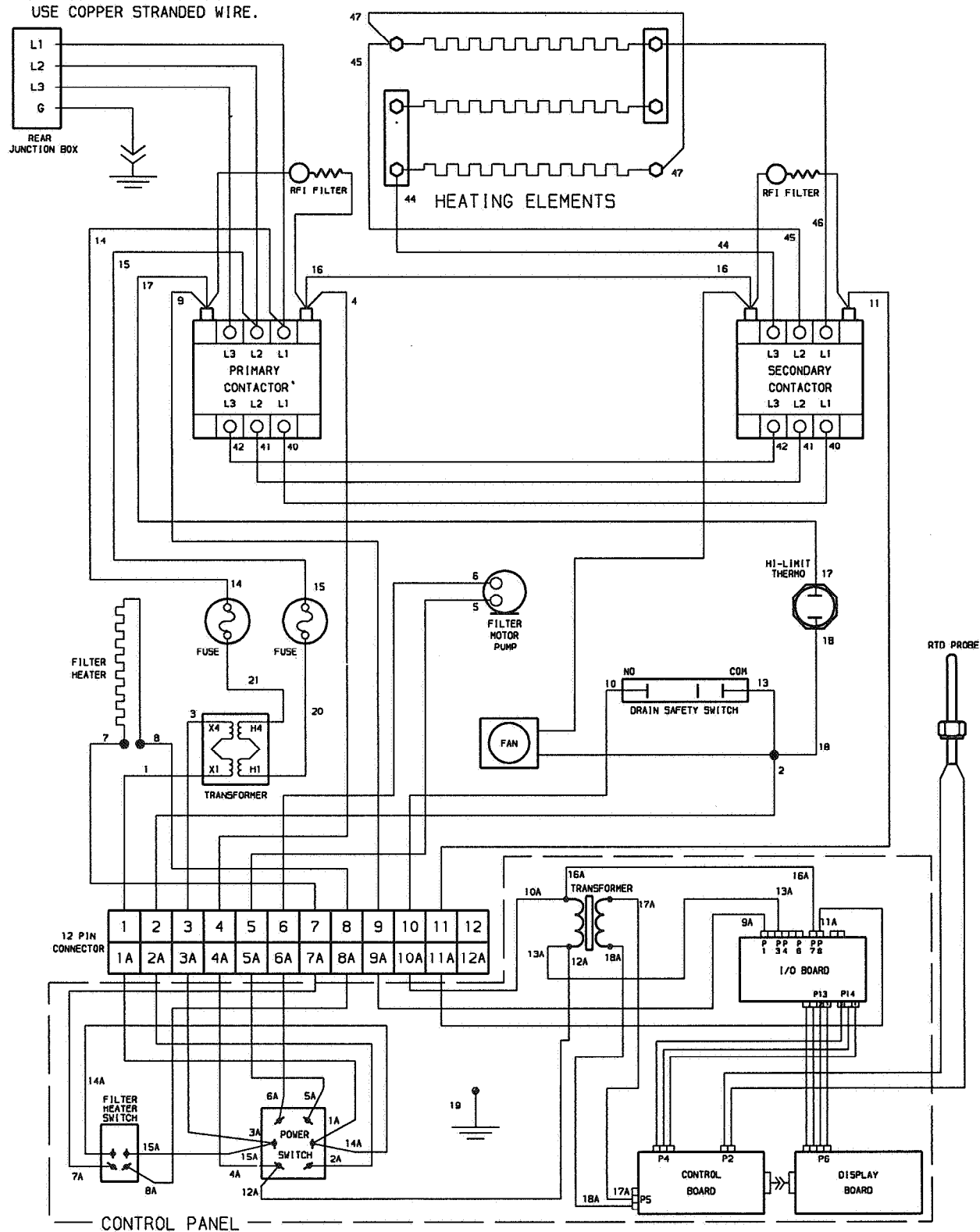
FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
380/415V, 3PH, 50/60Hz
14.5/23KW 3W + GRND.
HENNY PENNY CORP.
EATON OHIO 45320

41146

FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
440/480V, 3PH, 50/60Hz
14.5/23KW 3W + GRND
HENNY PENNY CORP.
EATON OHIO 45320

41784

SECTION 6. PROGRAMMING

The controls have three programming levels; a low level mode, a high level mode, and a special program mode. In each level, pressing the Set Switch advances through the programmable items. Program mode can be entered any time except during an alarm. The left display describes the item being programmed. The right display shows the item setting and can be changed by pressing the right Up and Down Switches.

6-1. LOW LEVEL PROGRAM MODE

The Low Level Program Mode allows the operator to program the time, temperature, and set up to four alarms for the selected product.

1. Press and hold Set and Temp Switches for at least five seconds. A tone will sound, and the left display shows "Slct" (Select) and the right display shows "Prod" (Product). The Product LED also flashes.
2. Press either the left or right Up and Down Switches to select a product to program, and the LED will be lit next to the desired product.
3. Press the Set Switch and the Time LED flashes. The left display shows "Fry" and the right display shows the cook time. Pressing the right Up and Down Switches adjusts the cook time.
4. Press the Set Switch and the Time LED continues to flash. The left display shows "Hold", the right display shows the hold time and can be adjusted with the right Up and Down Switches.
5. Press the Set Switch and the Temperature LED flashes. The left display shows "Fry", the right display shows the setpoint, and can be adjusted with the right Up and Down Switches.
6. Press the Set Switch and the Alarm LED flashes. The left display shows "AL1", the right display shows the alarm time and can be adjusted with the right Up and Down Switches.
7. Repeat step 6 for alarms 2, 3, and 4.

**6-1. LOW LEVEL
PROGRAM MODE
(Continued)**

8. Press the Set Switch and the Alarm LED flashes. The left display shows "HdA1" and the right display shows the hold alarm setting, and can be adjusted with the right Up and Down Switches.
9. Press Set Switch and the Product LED flashes. Push either Up or Down Switches to select another product to program, or press and hold the Set Switch to exit program mode.

**6-2. HIGH LEVEL
PROGRAM MODE**

The High Level Program Mode allows the operator to program load compensation, load anticipation, proportional control, filter cycle for the selected product, and the idle parameters.

1. While in the low level mode, push and hold the Set and Exit Melt Switches for five seconds. The beeper will sound and the left display will show "Slct" (Select) and the right display will show "Prod" (Product). The Product LED also flashes.
2. Press either the right or left Up and Down Switches to select a product to program.
3. Press Set Switch and the Other LED flashes. The left display shows "LdCo", and the right display shows load compensation setting, and can be adjusted with the right Up and Down Switches.
4. Press the Set Switch and the Other LED continues to flash. The left display shows "PC", the right display shows the proportional control setting, and can be adjusted with the right Up and Down Switches.
5. Press the Set Switch and the Other LED continues to flash. The left display shows "LdAn", and the right display shows load anticipation setting, and can be adjusted with the right Up and Down Switches.
6. Press the Set Switch and the Other LED continues to flash. The left display shows "FiHr", and the right display shows filter cycles setting, and can be adjusted with the right Up and Down Switches.
7. Press the Set Switch and the Product LED flashes. Press either right or left Up and Down Switches to select another product to program. Press and hold the Set Switch to exit the program mode.

6-2. HIGH LEVEL PROGRAM MODE (Continued)

8. Also, with the Product LED flashing, pressing the right Up and Down Switches will access the Idle Mode parameters. The idle LED will be flashing, the left display will show "Auto", and the right display will show the auto idle time. Adjust the idle parameters with the right Up and Down Switches, or disable the auto idle to "OFF" (see Section 6-3).

6-3. IDLE PROGRAMMING

The Idle Mode must be enabled for the operator to access this mode.

1. While in the high level program mode, and the Product LED is flashing, press the right Up and Down Switches to select the idle mode items. The Idle LED will be flashing.
2. Press Set Switch and the Time LED flashes. The left display shows "Auto", and the right display shows auto idle time. Adjust the auto idle time with the right Up and Down Switches, and to disable the auto idle feature, set time to "OFF".
3. Press Set Switch and the Temperature LED flashes. The left display shows "F" or "C", and the right display the idle temperature setpoint, which can be adjusted with the right Up and Down Switches.
4. Press Set Switch and the Product LED flashes. Press either the left or right Up and Down Switches to select another product to program, or press and hold the Set Switch to exit program mode.

6-4. SPECIAL PROGRAM MODE

The Special Program Mode allows the operator to program Fahrenheit or Celcius, probe calibration, alarm duration, hold duration, to initialize the program, or to put the control through an I/O test.

1. While in high level program mode, press and hold Exit Melt and Temp switches until the buzzer sounds, and the left display shows "SPCL" and the right display shows "Prog". Then release the switches and the display will show software version, then deg.
2. Also, the Special Program Mode can be accessed by pressing and holding the Set Switch and turning the power switch on.
3. Once in the Special Program Mode, press the right Up and Down Switches to select Fahrenheit (°F) or Celcius (°C).
4. Press Set Switch and the left display shows "Prob", and then "calib". The probe calibration then can be adjusted with the right Up and Down Switches.
5. Press the Set Switches and the left display shows "AL", then "dur". The timer alarm duration can be adjusted with the right Up and Down Switches. The duration shows in right display.
6. Press Set Switch and the left display shows "Hold", then "dur". The hold alarm duration can be adjusted by the right Up and Down Switches. The right display shows the duration.
7. Press Set Switch and the left display shows "init", and the right display shows "sys". Push and hold the right Up and Down Switches for five seconds to initialize all settings. Special Program Mode is automatically exited if initialization is done.
8. Press Set Switch to skip setting initialization and the left display shows "IO", right shows "test". The displays will then go blank and by pressing all switches, enables all LEDs and displays. Pressing TEMP switch turns on heat.
9. Press and hold Set Switch to exit Special Program Mode.

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:

NEW EQUIPMENT: 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.

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 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.

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 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 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.

SECTION 7. PARTS INFORMATION

7-1. INTRODUCTION

This section lists the replaceable parts of the Henny Penny Open Fryer, Electric.

7-2. GENUINE PARTS

Use only genuine Henny Penny parts in your fryer. Using a part of lesser quality or substitute design may result in damage to the unit or personal injury.

7-3. WHEN ORDERING PARTS

Once the parts that you want to order have been found in the parts list, write down the following information:

Item Number	<u>8</u>	
Part Number	<u>30261</u>	Example:
Description	<u>Cook/Off/Pump</u>	

From the data plate, list the following information:

Product Number	<u>02711</u>	
Serial Number	<u>0001</u>	Example:
Voltage	<u>208</u>	

7-4. PRICES

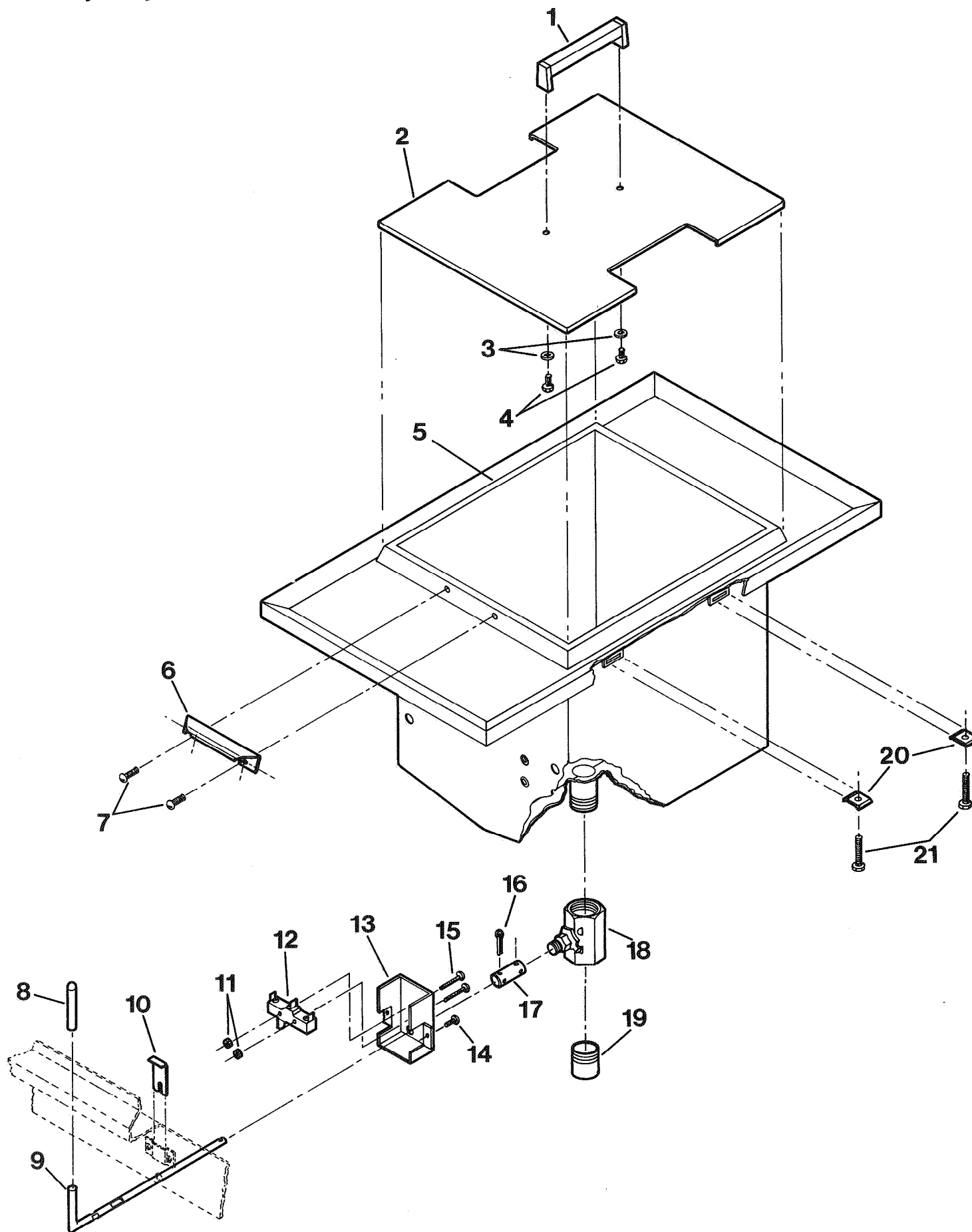
Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

7-5. DELIVERY

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered, by your distributor, from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

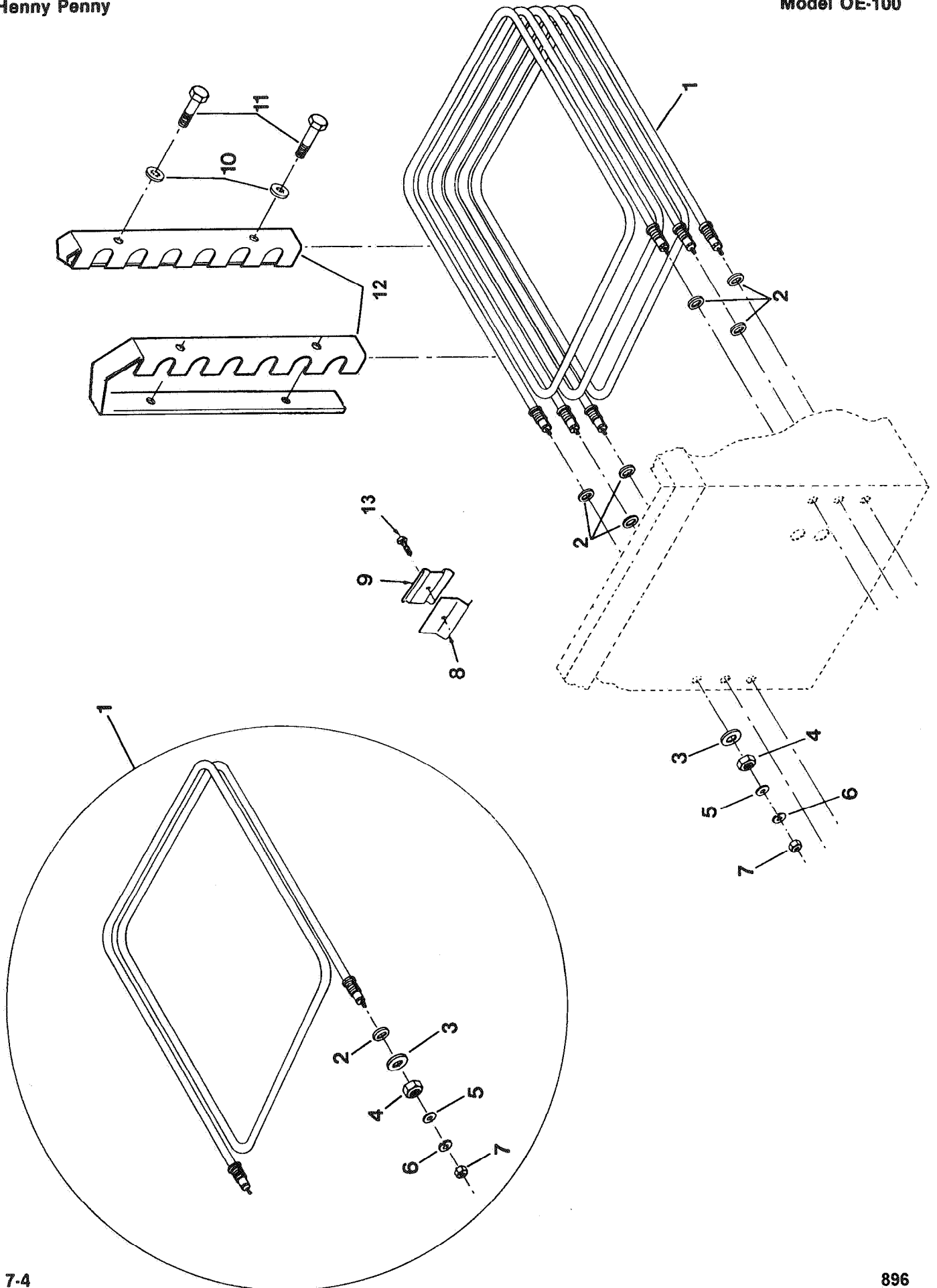
7-6. WARRANTY

All replacement parts (except lamps and fuses) are warranted for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty in the front of this manual for other rights and limitations.



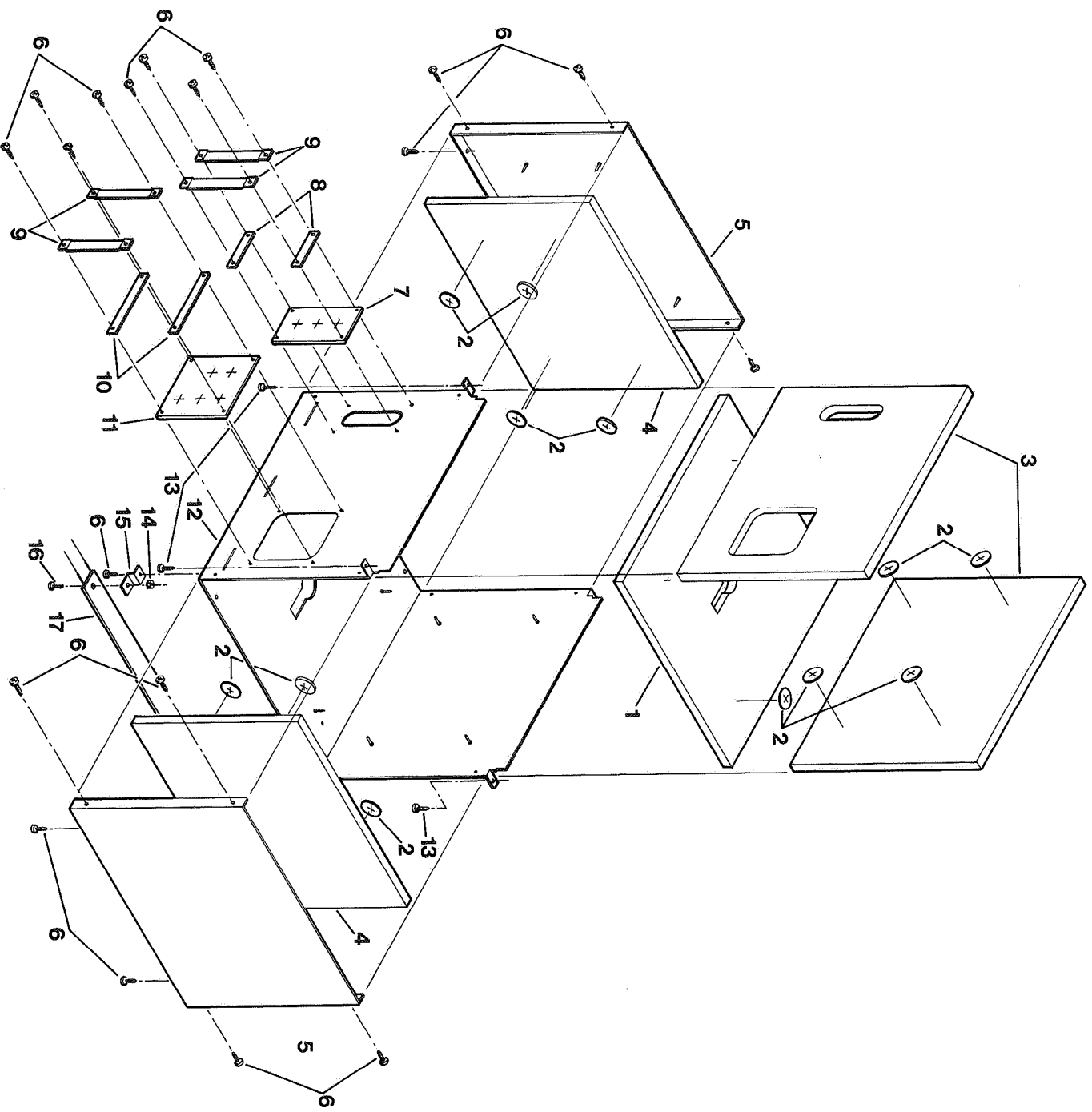
OE-100 FRY POT & DRAIN VALVE

No.	Part Number	Description	Qty.
1	25412	Handle	1
2	30097	Cover, Fry Pot	1
3	LW02-005	Lockwasher (#10-24x3/8 PH)	2
4	SC01-038	Screw	2
5	30039	Pot Weld Assembly	1
6	30086	Bracket - Pan Support	1
7	SC01-059	Screw - Machine (1/4-20x1/2)	2
8	30173	Grip - Drain Rod	1
9	30082	Rod - Drain Valve	1
10	30085	Latch - Safety	1
11	NS02-005	Nut (#6-32)	2
12	18227	Switch - Drain Valve	1
13	30083	Cover - Drain Switch	1
14	SC02-018	Screw - #8 Thread Forming (#8 AB)	2
15	SC01-058	Screw (#6-32)	2
16	17255	Cotter Pin (5/32 x 11/4)	2
17	55142	Coupling - Drain Valve	1
18	55152	Drain Valve and Coupling Assembly	1
19	18819	Drain Valve Deflector	1
20	16237	Holddown Clamp	8
21	18813	Clamp - Screw	8



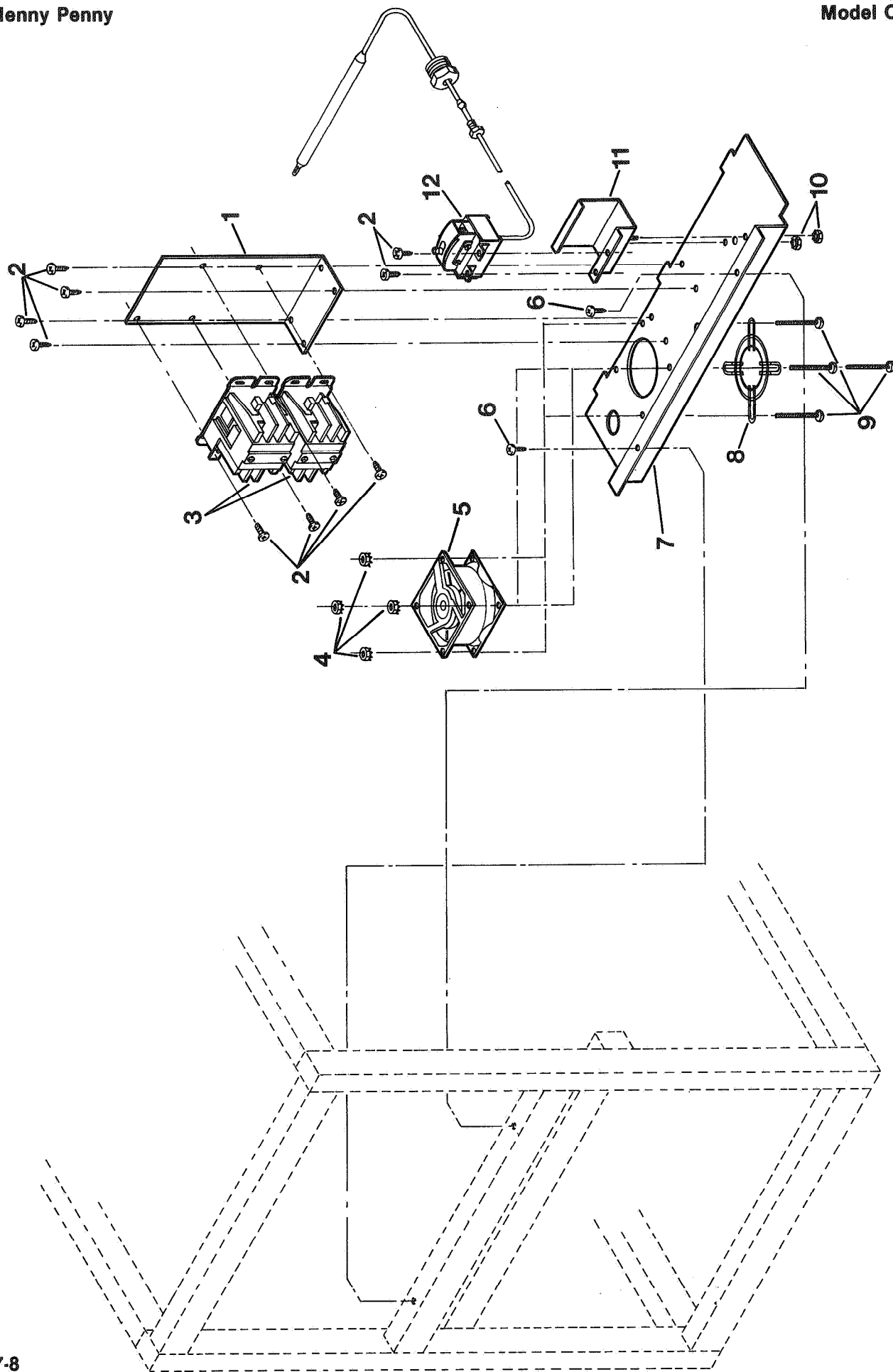
OE-100 HEATING ELEMENTS

No.	Part Number	Description	Qty
1		Heating Elements	3
	30292-1	480 Volts, 7333 Watts	
	30292-2	208 Volts, 7333 Watts	
	18233-1	208 Volts, 4500 Watts	
	18233-2	230 Volts, 4500 Watts	
2	16855	"O" Ring	6
3	WA01-006	Flat Washer (5/8)	6
4	NS01-017	Nut - Heater (Brass 5/8)	6
5	WA01-007	Flat Washer (#10 Brass-Nickel Plate)	6
6	LW01-008	Lockwasher (Splitring #10)	6
7	NS01-014	Nut (#10-32 Hex-Nickel Plate)	6
8	40315	Hi Limit Clamp - Back	1
9	40317	Hi Limit Clamp - Front	1
10	LW02-005	Lockwasher (#10 Internal)	10
11	SC01-055	Screw (#10-32 x 3/4 Hex Hd.)	10
12	51931	Element Spreader Bar Assy. for 7333 W. elements	5
13	SC01-053	Screw (8-32 x 1/2 PH RD SS)	1
	18225	Element Spreader for 4500 W. elements (not shown)	5
	18226	Element Spreader Lockbar for 4500 W. elements (not shown)	5



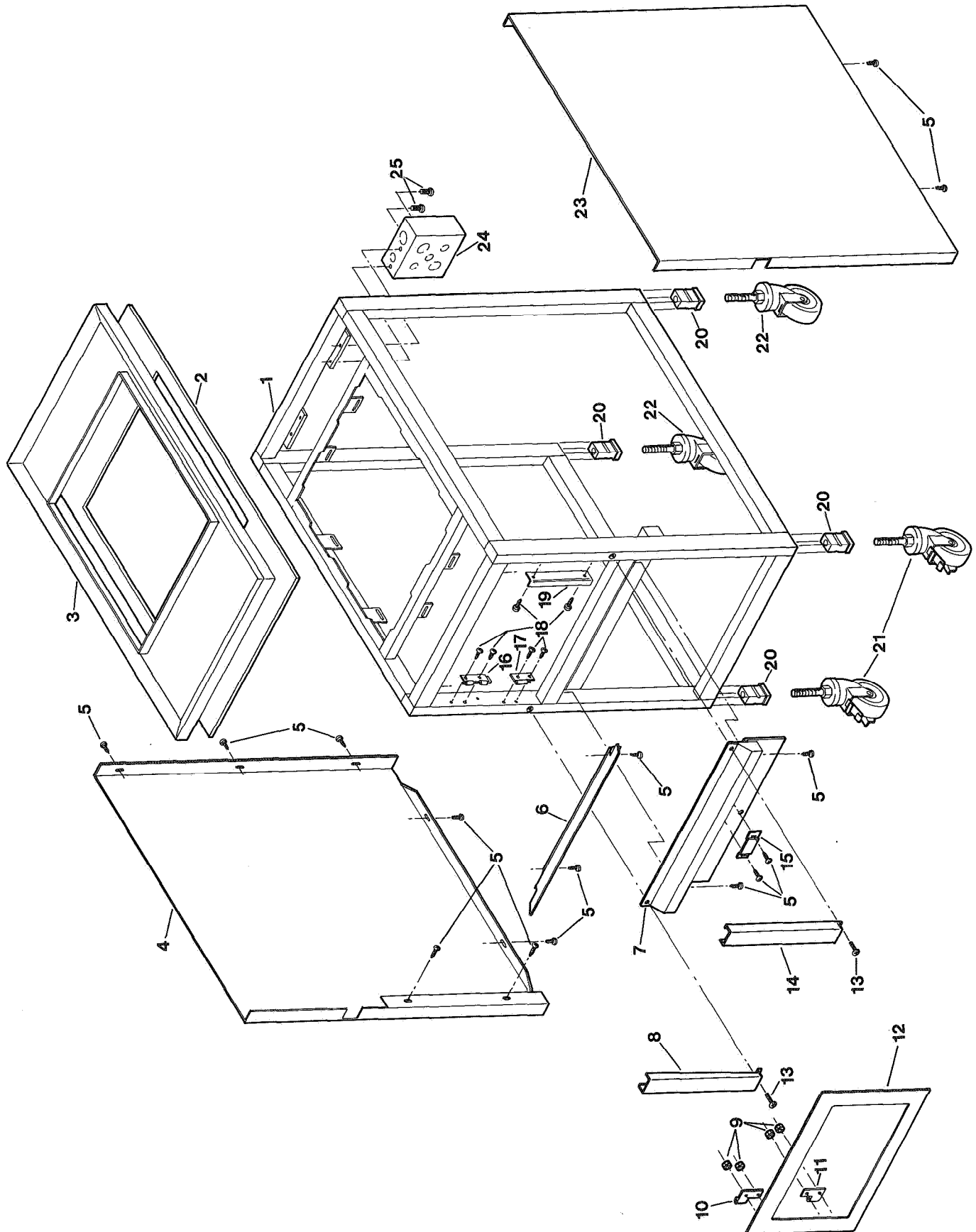
OE-100 INSULATION

No.	Part Number	Description	Qty.
1	30146	Insulation - Bottom	1
2	WA02-001	Washer - Insulation	12
3	30140	Insulation - Front & Back	2
4	30169	Insulation - End	2
5	30056	Insulation Support W/A	2
6	SC02-018	Screw - Thread Forming (#8 AB)	*
7	30068	Seal	1
8	30070	Bracket - Seal	2
9	30069	Plate - Seal	4
10	30071	Bracket - Seal	2
11	30067	Seal	1
12	30134	Insulation Support W/A	1
13	SC03-005	Screw - Self-Drilling (#8)	4
14	NS02-001	Nut Hex Keps #10-32	2
15	30275	Mount - Heater	2
16	SC01-001	Screw - #10-32x1/2	2
17	30278	Heater - 240v-400w	1



OE-100 FRY POT & DRAIN VALVE

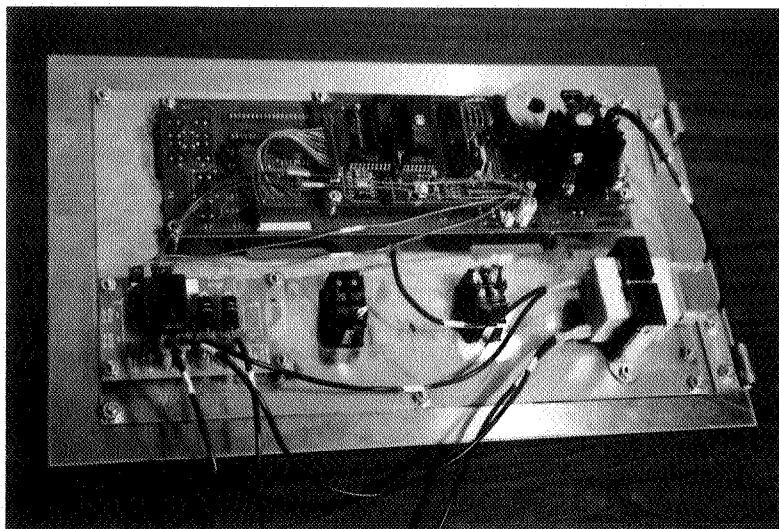
No.	Part Number	Description	Qty.
1	30079	Bracket - Contactor	1
2	SC02-018	Screw - Thread Forming (#8)	*
3	19405	Contactor	2
	30324	Contactor with Set Screws	2
4	NS02-005	Nut - (#6-32 Keps)	4
5	16688	Fan - 220V	1
6	SC03-005	Screw - Self-drilling (#8)	2
7	44227	Shield - Splash	1
8	16685	Fan Guard	1
9	SC01-037	Screw - Machine (#6-32 x 2)	4
10	NS02-001	Nut (#10-32 Keps)	2
11	17216	Bracket W/A	1
12	16337	High Limit - 420° F	1
13	55167	Temperature Probe - 3" (not shown)	1
13	55168	Temperature Probe - 6" (not shown)	1
14	29901	Capacitor/Resistor Assy. (not shown)	1



OE-100 FRAME ASSEMBLY

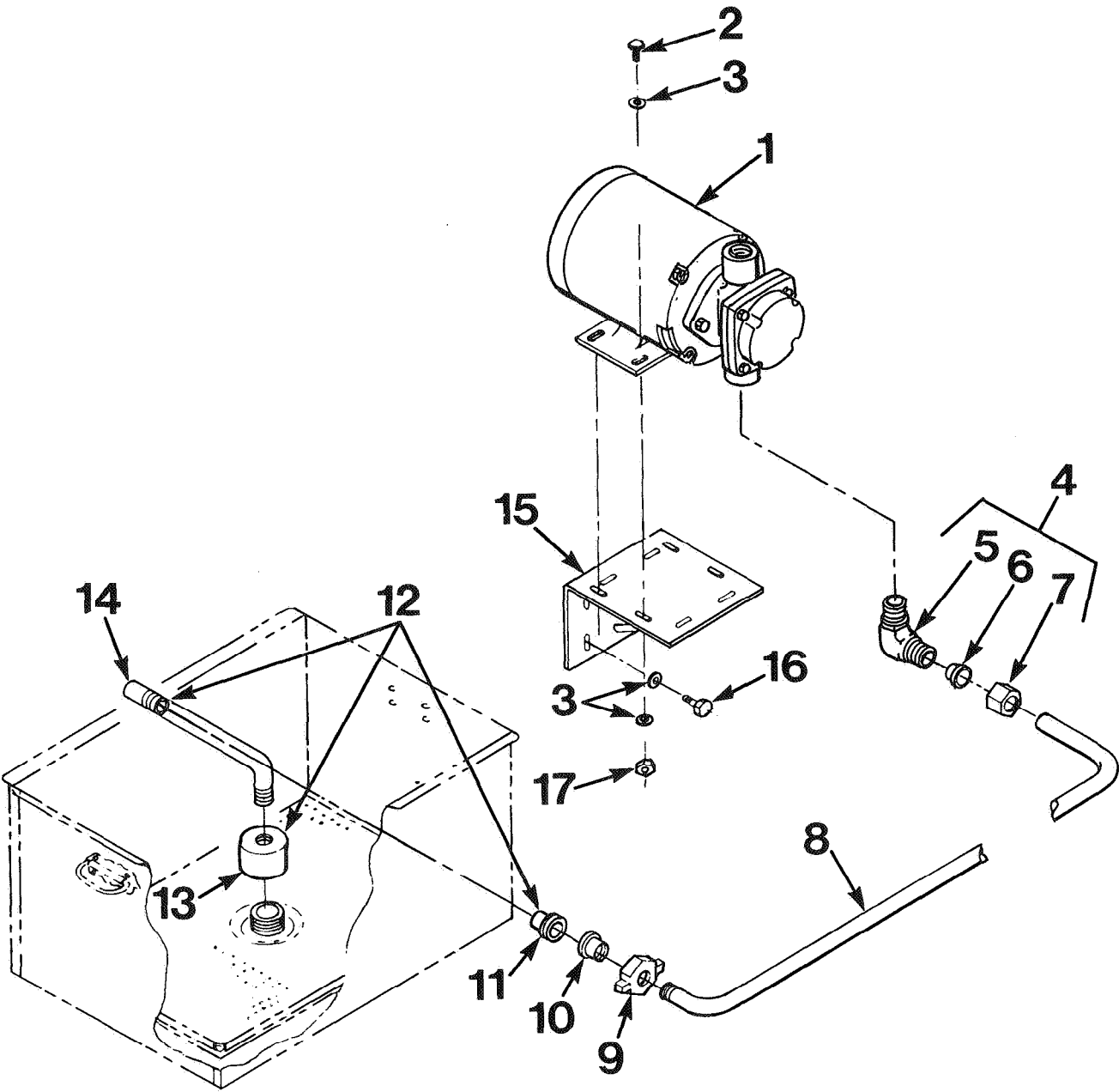
No.	Part Number	Description	Qty.
1	37593	Frame Assembly	1
2	30131	Insulation	1
3	30125	Counter Top Weld Assembly	1
4	30047	Panel - Left Side	1
5	SC03-005	Screw - Self Drilling (#8 x 1/2)	*
6	30151	Top Rail	1
7	30157	Bottom Rail	1
8	30063	Panel End - Left	1
9	NS02-006	Nut (#10-24 Keps)	*
10	30003	Hinge - Slip Joint - Female	1
11	30004	Hinge - Slip Joint - Female	1
12	30077	Control Panel W/A	1
13	SC01-046	Screw - Machine (#8-32 x 1/2)	*
14	30064	Panel End - Right	1
15	30084	Bracket - Safety	1
16	30001	Latch - Spring	1
17	30002	Hinge - Slip Joint - Male	1
18	SC02-018	Screw - Thread Forming (#8)	*
19	30066	Plate - Closing	1
20	17612	Insert - Leg	4
21	30105	Caster - with Brake	2
22	30104	Caster	2
23	30305	Panel - Right Side	1
24	50792	Junction Box	1
25	SC01-002	Screw - Machine (#10-32 x 1/2)	2
26	63364	Cover - Junction Box (not shown)	1
27	19923	Transformer (not shown)	1
28	30278	Filter Heater (not shown)	1
29	37566	Circuit Breaker (not shown)	2
30	63097	Terminal Block (not shown)	2

* indicates number needed



41262 - Control Panel Assembly - Complete

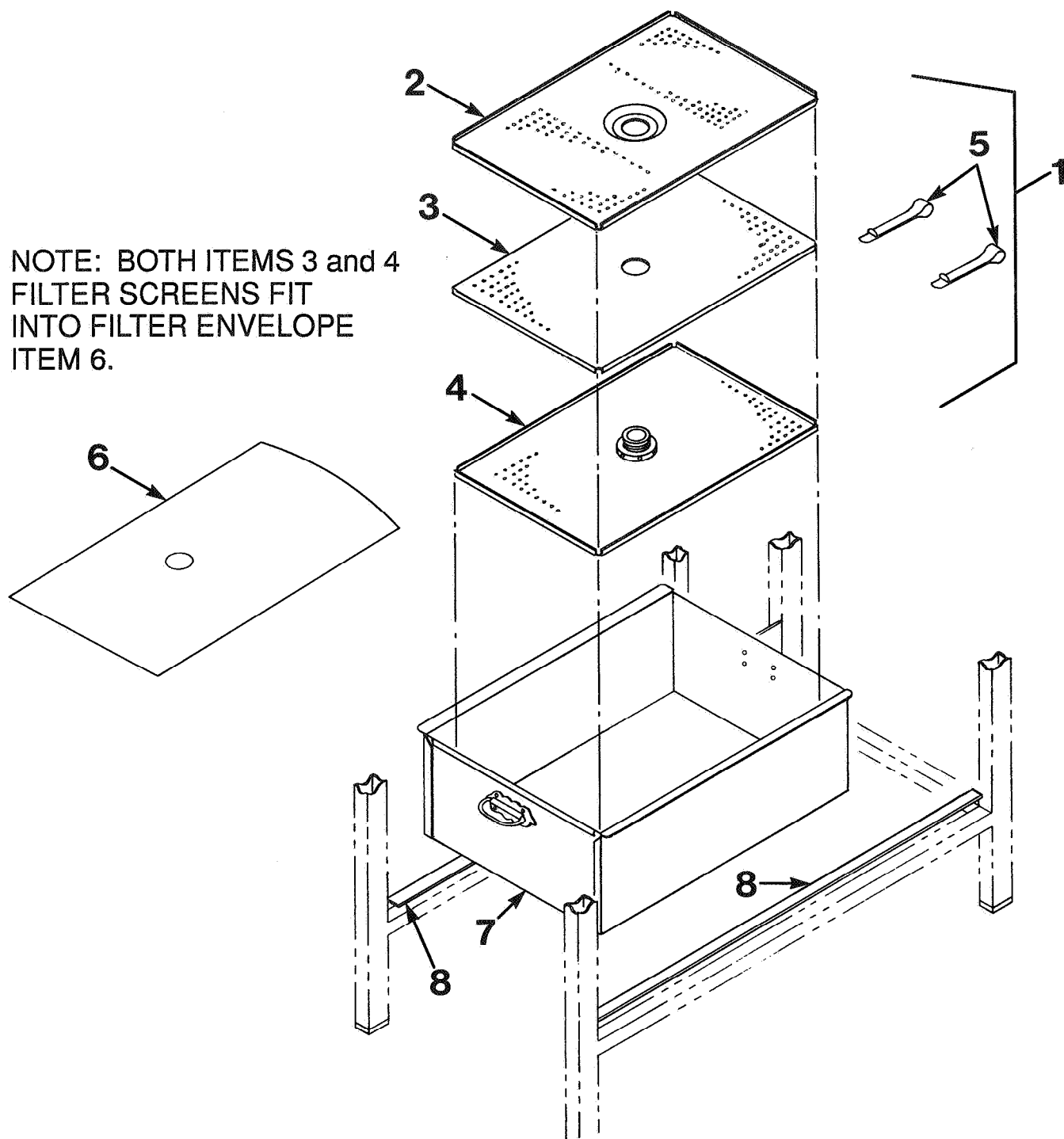
- 30261 - Power Switch
- 30091 - Filter Heater Switch
- 40500 - Replaceable Beeper



OE-100 LOWER FILTER PLUMBING COMPONENTS

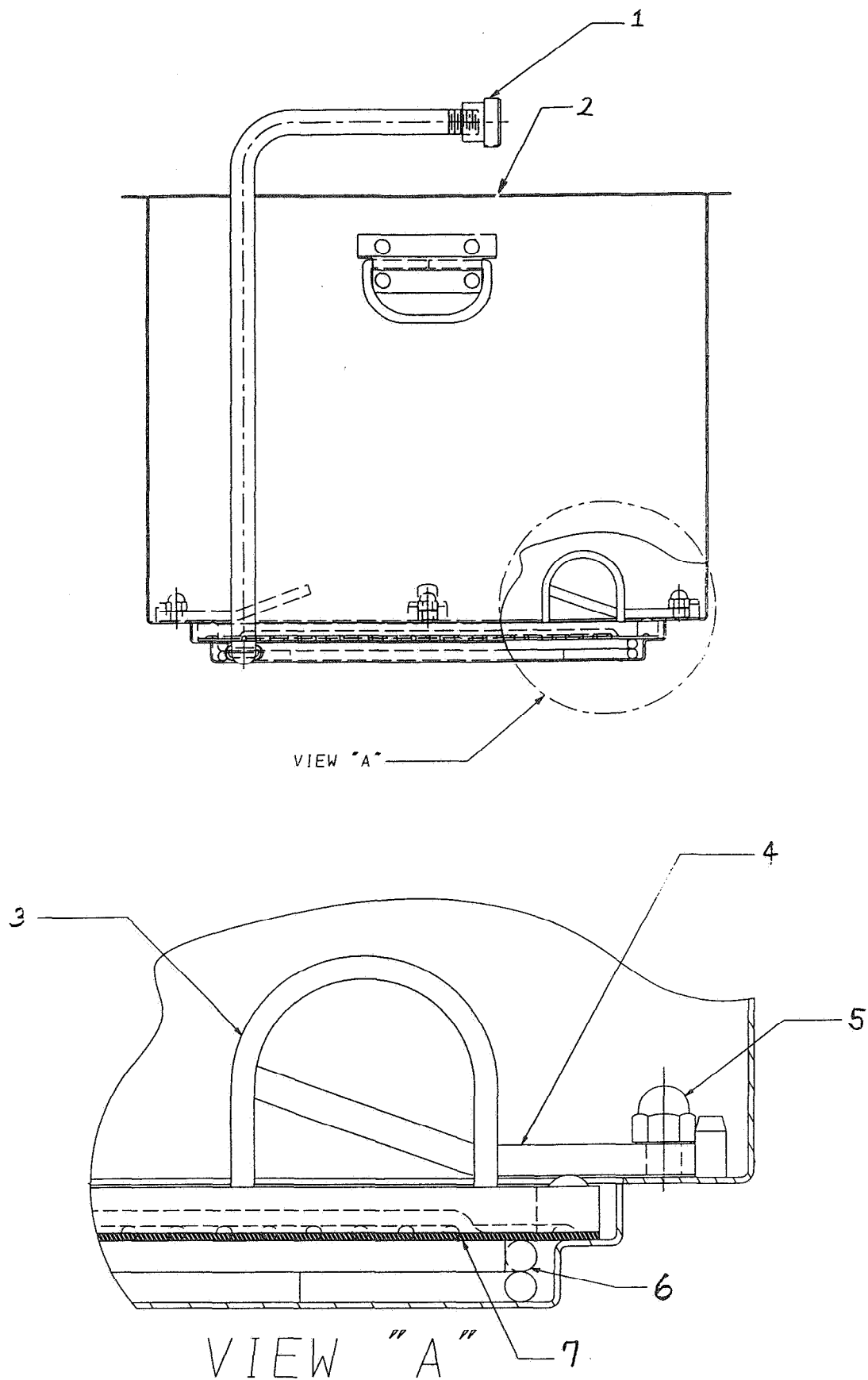
No.	Part Number	Description	Qty.
1	56630	Motor and Pump, Filter	1
	46854	Motor, 1/2 Horse	1
	17437	Pump	1
2	SC01-022	Screw, Motor	4
3	WA01-002	Washer	16
4	17424	Connector Assembly, Male Elbow	1
5	17407	Connector, Male Elbow	1
6	16808	Fitting, Sleeve	1
7	16809	Nut, Fitting	1
8	44937	Tubing, Stainless Steel	1
9	17432	Fitting, Union Handle	1
10	17431	Fitting, Female Union	1
11	17430	Fitting, Male Union (Also included with item 12)	1
12	19102	Standpipe Assembly, Filter Screen (Electric Model Only)	1
13	17403	Nut, Filter Screen	1
14	19101	Tubing, S.S. (Electric Model Only)	1
15	17418	Bracket, Motor Base	1
16	SC01-052	Screw, Motor Base Bracket	4
17	NS02-002	Nut, Motor	8
18	55281	Splash Shield, Motor (not shown)	1

NOTE: BOTH ITEMS 3 and 4
FILTER SCREENS FIT
INTO FILTER ENVELOPE
ITEM 6.



OE-100 FILTER ASSEMBLY

No.	Part Number	Description	Qty.
1	17510	Filter Screen Assembly	1
2	17501	Crumb Catcher	1
3	17502	Top Screen	1
4	17503	Bottom Screen	1
5	17505	Filter Clips	2
6	12101	Filter Envelope	1
7	19206	Filter Drain Pan	1
8	17507	Runner Strip	2



OE-100 SUPERSORB FILTER

No.	Part Number	Description	Qty.
1	17430	Union-Female Fitting	1
2	37855	Filter Pan Assembly	1
3	37135	Filter Clamp Ring Assembly	1
4	36596	Handle-Filter Lock	4
5	NS03-023	Nut 1/4-20 Acorn Cap	4
6	30944	Support-Filter Pad	1
7	12187	Charcoal Filter Pad	1

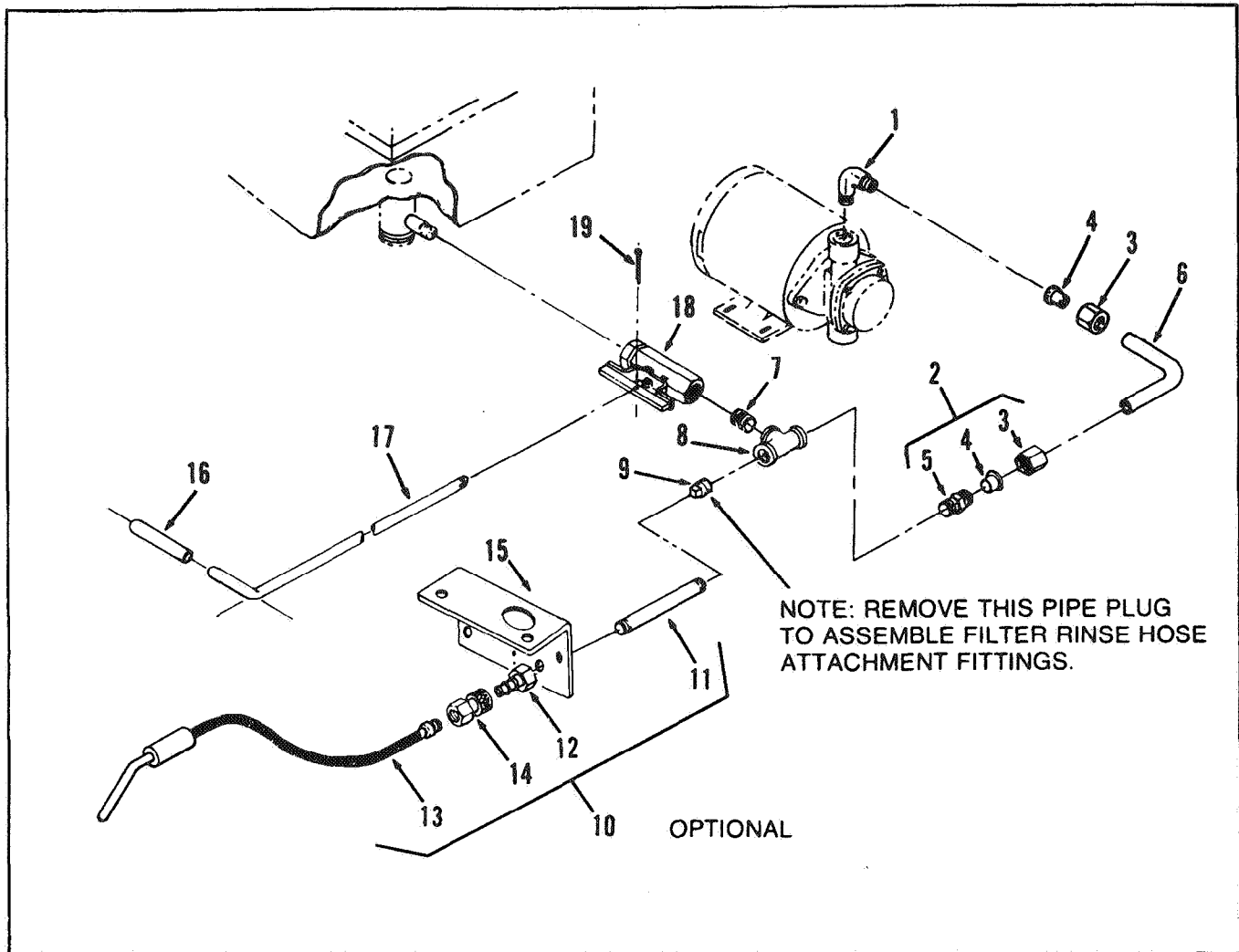
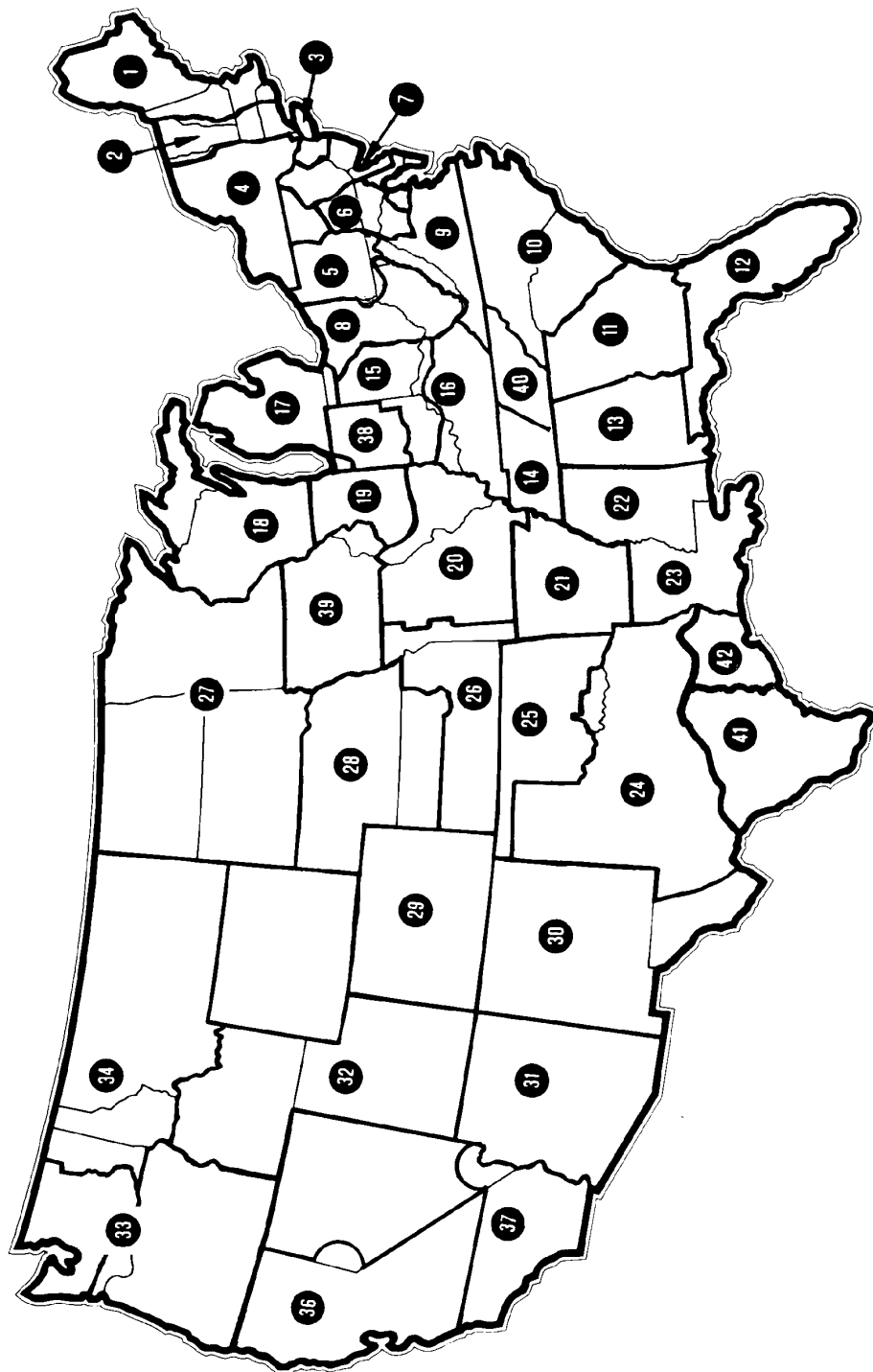


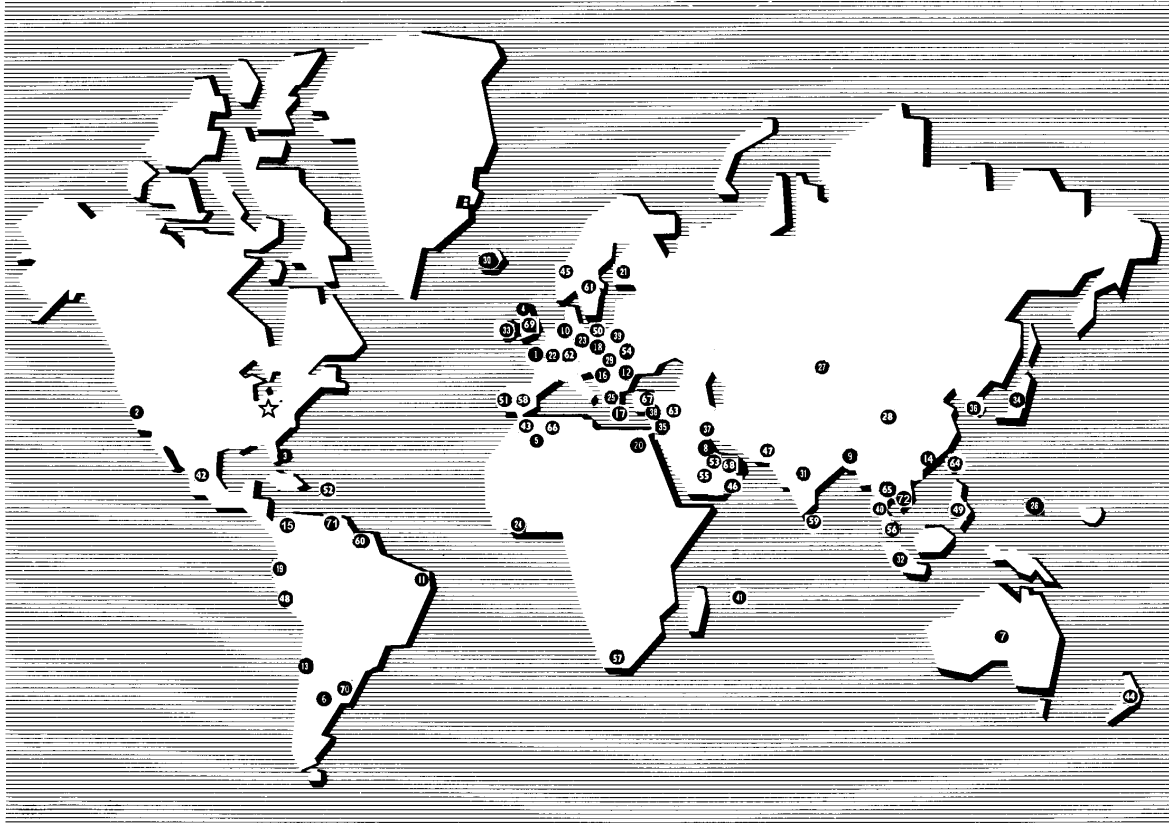
FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
6-31		UPPER FILTER PLUMING COMPONENTS (Electric Model)	
1	17407	CONNECTOR, Male Elbow	1
2	16814	CONNECTOR ASSEMBLY, Male	2
3	16809	NUT, Fitting -	2
4	16808	FITTING, Sleeve	2
5	16807	CONNECTOR, Male	2
6	30230	TUBING, S. S	1
7	FP02-001	NIPPLE, Close	1
8	17306	TEE, Pipe	1
9	FP02-015	PLUG, Pipe	1
10	03001	HOSE ASSEMBLY, Filter Rinse - Optional	1
11	30228	NIPPLE, Pipe	1
12	17334	FITTING, Rinse Hose Disconnect, Male	1
13	03003	HOSE, Filter Rinse	1
14	17333	FITTING, Rinse Hose Disconnect, Female	1
15	18419	BRACKET, Drain & Filter Rod & Rinse Hose	1
16	16293	COVER, Valve Rod	1
17	30223	ROD, Filter Valve Extension	1
18	17308	VALVE ASSEMBLY, Filter	1
19	17255	PIN, Cotter, Valve	1



**For Sales or Service Please Contact
The Nearest Henny Penny Distributor**

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Meriden, CT 06450
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47-02 Metropolitan Avenue
Ridgewood, NY 11385
(718) 786-5760</p> <p>4. Guertin Dist. Inc.
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(800) 468-6336</p> <p>5. Kreiser Distributing Co.
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(800) 969-3770</p> <p>7. HP Sales & Service Co.
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(800) 222-0298</p> <p>12. W.H. Reynolds Distributors, Inc.
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(813) 873-2402
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FL Watts (800) 282-2733</p> <p>13. Ber-Vel Distributing Co. Inc.
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(205) 681-1855</p> | <p>14. Barnett Supply
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(901) 278-0440
Nashville, TN
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516 5th Ave., South
Nashville, TN 37203
(615) 242-6451</p> <p>15. St. Clair Supply Company
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(937) 456-5500
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FAX (502) 637-5177</p> <p>17. United Marketing Assoc.
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(337) 235-9755</p> <p>24. S.L.E. Corporation
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(405) 685-7200</p> <p>26. B & D Dist.
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(800) 426-5972
(425) 656-0907 FAX</p> <p>34. Tri-State Market Supply
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(877) 828-4268</p> <p>36. Western Pacific Distributors, Inc.
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(510) 732-0100</p> <p>37. Don Walters Company
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Santa Ana, CA 92704
(714) 979-5863</p> <p>38. Troyer Foods, Inc.
17141 State Route 4
Goshen, IN 46526
(219) 533-0302</p> <p>39. Tri-City HP, Inc.
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Davenport, IA 52801
(319) 322-5382</p> <p>40. Certified Commercial Service & Equipment (CCSE)
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(865)-546-8778</p> <p>41. Gower Distributors, Inc.
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Houston, TX 77585
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Edmonton, Alberta
Canada T5L3H6
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(Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)</p> <p>44. Taylor Freezers, Inc.
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Brampton, Ontario
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(Ontario, Montreal, and Maritime Provinces)</p> <p>45. Bazinet Taylor Ltee.
4750 Rue Bourg
Ville St. Laurent
Quebec, Canada H5T 1J2
(514) 735-3627
(Quebec only)</p> |
|--|--|--|--|

If Further Assistance Is Needed Please Contact: Henny Penny Corporation
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Eaton, Ohio 45320
1-800-417-8417
Fax 1-800-417-8402



Henny Penny International Distributor Network

Revised 3/00

Henny Penny International Distributor Network

- | | | | |
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Fax: 937-456-1860</p> <p>Representative Office
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Parc d'Entreprises de
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Fax: 33 (1) 60071489</p> <p>U.S. Export Centers
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Miami, FL 33178
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Fax: 305-718-9505</p> <p>Algeria
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4th Floor-Dhaka 1205
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Industriepark Terbekehof
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B-2610 Antwerpen (Wilrijk)
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Fax: 55-11-7690-1466</p> <p>Bulgaria
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Fax: 49-2302-698451</p> <p>Ghana
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30. Hotex Service
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Fax: 36-26389463</p> | <p>Iceland
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33. P.T. Gema
JL. Raya Boulevard Raya
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62-21-4508910
Fax: 62-21-4532586/4530777</p> <p>Ireland
34. Martin Food Equipment Ltd.
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Fax: 353-42-30370</p> <p>Italy
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|--|--|--|--|

40. **Lebanon**
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Telephone: 961-9-635-077
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Fax: 3702-306-533
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Seychelles)
Hassam Moussa Rawat
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Telephone: 160 (230) 2080024
Fax: 160-230-2080147
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Cavimex S.A. de C.V.
Revillagigedo No. 61 Col Centro
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Fax: 525-510-2791
- Pacific
Micro Herros De Occidente,
S.A. de C.V.
Av. Juan Palamar y Arias
#83 Col. Jardines Vallarta
Zapopan, Jalisco, Mexico
C.P.45020
Mexico: 52-3-629-54-05
Fax: 52-3-673-29-43
- Southeast
Equipo Para El Mercado
S.A. de C.V.
Calle 55 No. 501-B por 60 y 62
Merida, Yucatan,
Mexico C.P. 97000
Telephone: 52-99-236500
Fax: 52-99-286649
46. **Morocco**
Electra
Boulevard AHL Lghlam
BP 25698
Sidi Bernoussi - Ain-Sebaa
Casablanca Morocco
Telephone: 212-22-753-531
Fax: 212-22-753-554
47. **New Zealand**
Taylor Equipment Limited
4 Ponuz Place
Mt. Wellington
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Fax: 64 (9) 5730841
48. **Norway**
Grillfagmannen A.S.
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Fax: 47 (2) 720017
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Mohsin Haider Darwish LLC
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
Telephone: 968-703411
Fax: (968) 789927
50. **Pakistan**
The Equipment Company
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Sharea Faisai, Karachi 75530
Pakistan
Telephone: 922-1-778-1778/2778
Fax: 922-1-587-0456/778-2777
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Comercial C.R. Ltda.
Jr. Marcos de Aramburu #595
Lima 17, Peru
Telephone: 51-1-226-2124
Fax: 51-1-275-2689
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HKR Equipment Corp.
2nd Floor, THC Bldg.
2176 Primo Rivera St.
La Paz, Makati City, Philippines
Telephone: 632-899-4511
Fax: 632-899-4541
53. **Poland**
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01 793 Warsaw, Poland
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42-22-663-4820/4069
Fax: 48-3912-3373
54. **Portugal**
Restauratel
AV Da Republica
83 C 1050
243 Lisboa
Portugal
Telephone: 351 7967116/7/8/9
FAX: 351 7933982
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PO Box 10876
Caparra Heights Station
San Juan, Puerto Rico 00922-0876
Telephone: 787-782-7474
Fax: 787-793-6479
56. **Qatar**
Tristar Group
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P.O. Box 4746
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Telephone: 974-4664433
Fax: 974-4365365
57. **Romania**
Delta Technologies Romani S.A.
Sector 6, 20 Constructorilor Blvd.
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Apt. 64
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Telephone: 401-220-4261
Fax: 401-220-3990
US Address:
115 Main St.
Mishawaka, In. 46544
Telephone: 219-256-3783
Fax: 219-256-7130
58. **Saudi Arabia**
Commercial Center
Development & Economy
P.O. Box 1210
Jeddah 21431, Saudi Arabia
Telephone: 966 (2) 629-1857
Fax: 966 (2) 629-1860
59. **Senegal**
Breeding Systems Co.
C/ Ripoche, 14
35007 Las Palmas
Spain
Telephone: 34-9-28-22-43-86
Fax: 34-9-28-27-56-90
60. **Singapore**
Simplex Pte. Ltd.
Block 1, Lorong 8
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Singapore 319053
Telephone: 65-251-6241
Fax: 65-253-8814
- Shopfit (S) Pte. Ltd.
Blk 623 Aljunied Industrial Complex
Unit 02-09
Singapore 389835
Telephone: 65-7410911
Fax: 65-7438911
61. **South Africa**
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Republic of South Africa
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Fax: 27 (11) 616-8287
62. **Spain**
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08006 Barcelona, Spain
Telephone: 34-93-415-0018
Fax: 34-93-218-1782
63. **Sri Lanka**
Sperrys Commercial Equipment
1014 Parliament Road
Etul Kotte
Kotte/Colombo, Sri Lanka
Telephone: 941-873-0561
Fax: 941-863-8361
64. **Suriname**
Tessco N.V.
Oude Charlesburgweg #47
Paramaribo Suriname
Telephone: 597-473366/477388
Fax: 597-473366
65. **Sweden**
Eurospice AB
Box 5050
Hejargatan 6
632 29 Eskilstuna, Sweden
Telephone: 46 (16) 125600
Fax: 46 (16) 131390
66. **Switzerland**
Stuppen Fast Food GmbH
Oberneuhofstrasse 8
CH-6340 Baar, Switzerland
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Fax: 41-41 761-7210
67. **Syria**
Lahham Trading & Contracting
Hamra Str. Omyad Building
P.O. Box 2960
Damascus Syria
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Fax: 963-11-331-2252
68. **Taiwan**
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Telephone: 886-2-2758-2288
Fax: 886 (2) 2758-2297
69. **Thailand**
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Fax: 66-2-552-0833
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Fax: 216-133-0698
71. **Turkey**
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90-212-293-7892
Fax: 90-212-293-3903
72. **United Arab Emirates**
Habtoor International
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Dubai, United Arab Emirates
Telephone: 971-4-272-1212
Fax: 971-4-272-2255
73. **United Kingdom**
Servequip Products Ltd.
214 Purley Way
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Telephone: 44-208-6868855
Fax: 44-208-6817509
74. **Uruguay**
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75. **Venezuela**
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76. **Vietnam**
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77. **Yemen**
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