

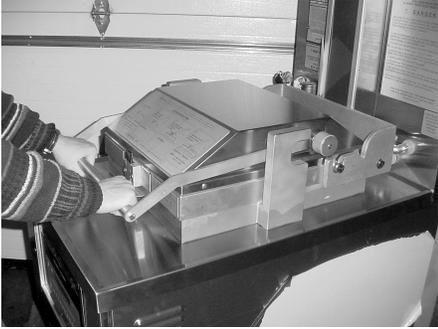
SECTION 3. OPERATION

3-1. OPERATING CONTROLS

1	Power/Pump Switch	The Power/Pump Switch is a three way switch with center "OFF" position. Move the switch to the position marked "POWER" to operate the fryer. Move the switch to the position marked "PUMP" to operate the optional portable filter pump. These conditions are covered later in this section.
2	Frypot	This reservoir holds the cooking shortening.
3	Cooking Rack	This stainless steel rack consists of five shelves which contain the food product during and after frying.
4	Lid Gasket	The lid gasket provides the pressure seal for the frypot chamber.
5	Deadweight Valve	The dead weight style operating pressure relief valve is used to maintain a constant level of steam pressure within the frypot. Any excess steam pressure is vented through the exhaust stack.
6	Safety Relief Valve	The safety relief valve is an ASME approved spring loaded valve set at 14.5 psi. In the event the operation valve becomes obstructed, this safety valve will release excess pressure, keeping the frypot chamber at 14.5 psi. If this occurs, turn the Power/Pump switch to the "OFF" position to release all pressure from the frypot.
7	Safety Relief Valve Ring	<p>THE RING IS NOT TO BE PULLED.</p>  <p>Severe burns from the steam will result.</p>
8	Pressure Gauge	The pressure gauge indicates the pressure inside the cookpot.

9	Solenoid Valve	<p>The solenoid valve is an electro-mechanical device that causes pressure to be held in the frypot.</p> <p>The solenoid valve closes at the beginning of the frying cycle and is opened automatically at the end of the frying cycle. If this valve should become dirty or the teflon seat nicked, pressure will not build up and it must be repaired per the maintenance section.</p>
10	Drain Valve	<p>The drain valve is a two-way ball valve. It is normally in the closed position. Pull the knob out to drain the shortening from the frypot into the filter drain pan.</p> <div data-bbox="956 638 1198 814" style="text-align: center;">  <p>DANGER</p> </div> <p>DO NOT OPEN THE DRAIN VALVE WHILE FRY POT IS UNDER PRESSURE. Hot shortening will exhaust from this valve. Severe burns will result.</p>
11	Drain Interlock	<p>The drain interlock switch is a microswitch that provides Switch protection for the frypot in the event an operator inadvertently drains the shortening from the frypot while the main switch is in the POWER position. The switch is designed to automatically shut off the heat when the drain valve is opened.</p>
12	Condensation	<p>The condensation drain pan is the collection point for the Drain Pan condensation formed within the steam exhaust system. It must be removed and emptied periodically.</p>

3-2. LID OPERATION



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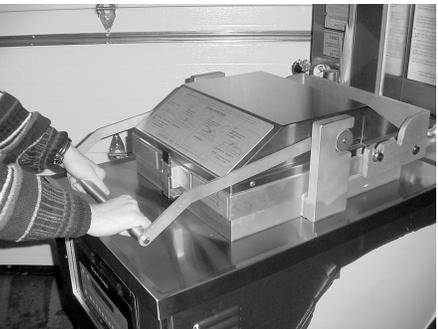
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To close lid:

1. Lower the lid until lid latches into place.
2. Pull lid handle forward until it stops.
3. Lift up on the lid handle until it stops.
4. Bring lid handle out towards you until it stops.
5. Push lid handle down, locking lid in place.



DO NOT ATTEMPT TO OPEN LID UNTIL THE PRESSURE DROPS TO ZERO. Lid is locked when fryer is under pressure. Do not attempt to force the lid latch or open the lid while under pressure. Opening the lid when the cookpot is pressurized will allow hot shortening and moisture to escape from the cookpot, resulting in severe burns.

3-2. LID OPERATION (Continued)

To open lid:



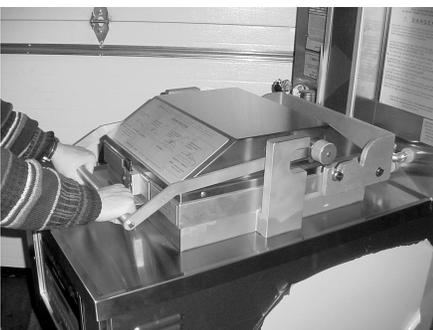
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DO NOT ATTEMPT TO OPEN LID UNTIL THE PRESSURE DROPS TO ZERO. Lid is locked when fryer is under pressure. Do not attempt to force the lid latch or open the lid while under pressure. Opening the lid when the cookpot is pressurized will allow hot shortening and moisture to escape from the cookpot, resulting in severe burns.

1. Gently raise handle until it stops.
2. Push handle back until it stops.
3. Lower handle.



DO NOT raise the lid with the handle in the up position. Lower the handle before attempting to raise the lid, or damage to the lid could result.

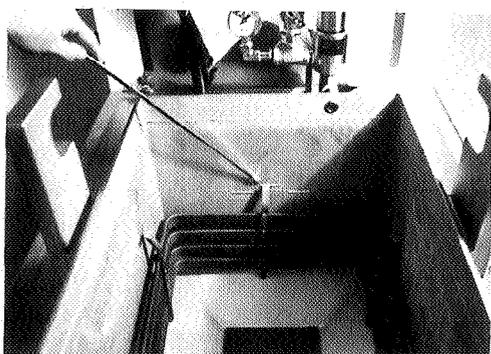
4. Push handle back.
5. Unlatch the front lid latch and raise lid with handle.

3-3. MELT CYCLE OPERATION

If the shortening is below 185°F (85°C) with the Power/Pump Switch in the "Power" position, the fryer will enter the melt cycle. The shortening is heated slowly to prevent scorching of the shortening. The display will read "LO" and the heat will cycle, 10 seconds on, 30 seconds off, to ensure slow melting of shortening. No other buttons on the control panel will operate except the Power/Pump Switch.

NOTE

Should you require outside assistance, just call 1-800-543-6243, or Ohio, 1-800-762-2964.

3-4. FILLING OR ADDING SHORTENING

1. It is recommended that a high quality frying shortening be used in the pressure fryer. Some low grade shortenings have a high moisture content and will cause foaming and boiling over.
2. If a solid shortening is used, it can be melted into a liquid first, then poured into the cookpot. Attempting to melt solid shortening in the cookpot may cause burning or scorching of the fresh shortening.

WARNING

GLOVES SHOULD BE WORN AND CARE MUST BE TAKEN WHEN POURING HOT SHORTENING. Severe burns could result. Also, when adding fresh shortening to existing shortening, care must be taken to avoid splashing or severe burns could result.

3. The electric model requires 100 lbs. The pot has three level indicator lines inscribed on the rear wall of the cookpot which show when the heated shortening is at the proper level.
4. Cold shortening should be filled to ½ inch below lower indicator.

3-5. FILTERING INSTRUCTIONS

The Henny Penny Electric 8 Head Fryer must be cleaned and the shortening must be cleaned and polished at least twice daily; after lunch rush and at the end of the day.

CAUTION

Shortening should be filtered immediately following a cook cycle when the shortening temperature is at or below low heat; less than 270°F. **DO NOT DRAIN THE SHORTENING IF IT IS AT DROP TEMPERATURE.** The high temperature can cause cracklings to burn on the steel cookpot surfaces after the shortening has drained.



Filter only when "COOL" is displayed. Failure to do so can result in shortening overflowing the cookpot, causing serious burns, personal injury, fire and/or property damage.

If volume dictates, cleaning may be required more often. Part of the process involves removing cracklings from the cold zone of the cookpot. High volume cooking could cause the cold zone to fill quicker with cracklings, and if so, cleaning would be required. **SURFACES OF FRYER AND COOK BASKET WILL BE EXTREMELY HOT. USE CARE NOT TO GET BURNED.**

1. Turn power/pump switch OFF before draining shortening.
2. Roll filter unit under fryer and lock in place.



The filter unit must be as far back under fryer as it will go, and latched into place. If not fully seated and latched, the hole in the filter tank cover will not be directly under the drain. This will cause splashing of shortening and could result in severe burns.

Leave filter hose connected to the filter tank and plug the filter power cord into fryer outlet.

3. Remove cooking basket and wipe bottom of lid. Tilt lid out of the way to clean cookpot.

**3-5. FILTERING
INSTRUCTIONS
(Continued)**

4. Lift up drain handle safety latch and pull handle out to open drain valve. Use L-shaped brush to clean cracklings from elements (electric fryer only) and from sides and bottom of cookpot as shortening drains. Use straight brush to push cracklings through drain opening in bottom of cookpot if necessary.



Brush ALL cracklings from cookpot surfaces and the cold zone during the filtering process. Failure to do so can result in shortening overflowing the cookpot, which could cause serious burns, personal injury, fire and/or property damage.

5. Turn power/pump switch to PUMP to circulate shortening in filter tank. Polish for 5 (five) minutes.
6. Scrape cracklings and crackling ring from cookpot and discard. DO NOT let cracklings drain into filter tank. These cracklings can cause a burned taste in gravy. Wipe all surfaces with a clean damp towel. If water drops into cold zone, dry with towel before pumping shortening back into cookpot.
7. Turn power/pump switch of OFF, and connect filter hose to cookpot fill line. Lower lid and use swing lock pin to hold lid in lower position to keep shortening from splashing out of cookpot. Turn power/pump switch to PUMP, and close drain valve by pushing handle in all the way.
8. When all shortening has been pumped into cookpot turn power/pump switch OFF.

3-6. SWITCHES AND INDICATORS

NOTE

If the fryer has the FAST controls, see the FAST operation manual.

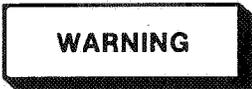
“Lo” Mode

The display will read “LO” anytime the shortening temperature is below 250°F. When the Power/Pump Switch is placed in the “Power” position, the control will begin a melt mode which cycles the heat on and off. This slowly melts/heats the shortening until the temperature reaches 185°F (85°C). This heat stays on until the “COOL” mode is reached, or until reaching the temperature of the selected cooking cycle.

“Cool” Mode

After cooking or filtering the shortening, the temperature will automatically go into the “COOL” mode which keeps shortening at 250°F (121°C). This temperature extends the shortening life and minimizes the time needed to heat the shortening for the next cook cycle. Press “Exit Cool” to leave the “Cool” mode, then press product button for the cook cycle desired.

To manually place the controls in the “COOL” mode, start a cooking cycle, and then press the cycle button again. The display should then show “COOL”. See Cycle Selection below.



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

Cycle Selection

Select the cook cycle by pressing the button for the number of heads, or product, to be cooked. Shortening will then heat to “Drop” temperature.

Pressing the same button again will begin the cook cycle. The indicator will change from “Drop” to counting down the cook time in minutes and seconds.

At the end of the cook cycle, press the same button again when the indicator reads “Done” and the alarm sounds. The fryer will reset to the “Cool” mode.

Time/Temperature Display

This is a four (4) digit LED type display which shows the remaining cook time during cook cycles and also the shortening temperature on demand from the operator.

Heater Indicator

The heat light will illuminate whenever the control calls for heat. When setpoint temperature has been reached the heat light will go off.

Hi Temperature Indicator

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

<p>Drop Indicator</p>	<p>The display will read "Drop" when the shortening has reached the setpoint temperature (+4° to -2°).</p>
<p>Done Indicator</p>	<p>The display will read "Done" at the end of the cook cycle.</p>
<p>Temperature Button</p>	<p>This button allows the operator to read the temperature of the shortening while in a cook cycle. The display range is from 256°F (124°C) to 390°F (199°C).</p>
<p>3-7. FRYER POWER MODE</p>	<p>With the Power Switch in the "Power" position, the mode is selected depending on the temperature of the shortening.</p> <ol style="list-style-type: none"> 1. If pot temperature is below the melt temperature of 185°F (85°C) the fryer will enter the melt mode. Display will read "LO". 2. If the pot temperature is 185°F (85°C) or higher, the control will regulate the programmed temperature of the selected cycle. 3. The temperature will be regulated at 250°F (121°C), if the "Exit Cool" button is pressed during heat up. The display will read "COOL". <div style="text-align: center; margin: 10px 0;"> <div style="border: 2px solid black; padding: 5px; display: inline-block;">WARNING</div> </div> <p>Although the display will read "COOL" in the stand-by mode, the shortening is hot and could cause burns.</p>
<p>3-8. MODE SELECTION TO FILTER SHORTENING</p>	<p>When the operator wishes to filter, move the Power Switch to the "OFF" position and filter as usual (refer to filter instructions). The display should read "COOL" before filtering.</p> <div style="text-align: center; margin: 10px 0;"> <div style="border: 2px solid black; padding: 5px; display: inline-block;">WARNING</div> </div> <p>To avoid personal injuries or property damage be sure shortening has been pumped back into the cookpot before depressing the "EXIT COOL" switch. Unit will enter heat mode.</p>

3-8. MODE SELECTION (Continued)

NOTE

The filter pump motor on the PF-180 is equipped with a manual reset button in the event the motor's thermal protection actuates. This reset button is located on the rear of the motor. A hinged door is placed on the motor cover to easily access this reset button. Wait approximately 5 minutes before attempting to reset this protective device. Also, some effort must be used when resetting the button and a definite "click" will be heard when it resets.

WARNING

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

NOTE

The pump motor and the combustion air motor are permanently lubricated and need no maintenance.



Failure of brushing all cracklings from the cookpot and cold zone and putting the controls in the "COOL" mode before filtering can result in shortening overflowing the cookpot. This could cause serious burns, personal injury, fire and/or property damage.

3-9. START-UP

The following procedures should be followed on the initial start-up of the fryer each time the fryer is brought from a cold, or shut down condition, back into operation:

1. Make sure the shortening is filled to the proper level in the cookpot - 1/2 inch below lower indicator.



Be certain the shortening is never above the upper cookpot "fill" line. Failure to follow these instructions can result in shortening overflowing the cookpot which could cause serious burns, personal injury, fire and/or property damage.

3-9. START-UP (Continued)

2. Turn Power/Pump Switch to the "Power" position, then select the product to be cooked.
3. Stir the shortening as it's heating up from a "cold" start. Be sure to stir down into the cold zone.



Do not stir the shortening at any other time except at initial "cold" start-up. Failure to follow these instructions can result in shortening overflowing the cookpot which could cause serious burns, personal injury, fire and/or property damage.

4. Slide cook basket into rails of lid and push the basket back into the lid as far as it will go.
5. After the product has been loaded onto the basket, the lid can be lowered, immersing the product into the shortening when the display indicates the shortening is at the correct temperature.

3-10. CLEANING THE FRYPOT

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

1. Turn the main power switch to "OFF"



The filter drain pan must be in position under the drain valve to prevent splashing or spilling of hot liquids. Failure to do so will result in splashing and severe burns.

2. If hot shortening is present in the cookpot, it must be drained by slowly pulling the drain valve knob.
3. Close the drain valve and discard the shortening.
4. Lower the lid to the lid stop bracket and tilt lid back, so that the lid won't interfere with cleaning.
5. Refer to KFC's COM on cleaning instructions.

3-10. CLEANING THE FRYPOT (Continued)



NEVER PRESSURIZE FRYER TO CLEAN. Leave the lid open. Water under pressure is super heated and will cause severe burns if it comes in contact with skin.

WARNING

Never heat the cleaning solution to the boiling point. If the cleaning solution in the cookpot starts to foam and boil over, immediately move the main power switch to OFF. DO NOT TRY TO CONTAIN IT BY CLOSING THE FRYER LID, or severe burns could result.

CAUTION

Do not use steel wool, other abrasive cleaners or cleaners/sanitizers containing chlorine, bromine, iodine, or ammonia chemicals, as these will deteriorate the stainless steel material and shorten the life of the unit.

NOTE

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