

SECTION 1. INTRODUCTION

1-1. PRESSURE FRYER

The Henny Penny pressure fryer is a basic unit of food processing equipment which is used only in institutional and commercial food service operations.

P-H-T

A combination of pressure, heat, and time is automatically controlled to produce the optimum in a tasty, appealing product.

Pressure

Pressure is basic to this method of food preparation. The pressure is developed from the natural moisture of the food. The patented lid traps this moisture and uses it as steam. Because the steam builds rapidly, a greater part of the natural juices are retained within the food. An operation valve vents excess steam from the pot and maintains constant live steam pressure.

Heat

Heat generated is another important factor of the pressure fryer. Energy savings is realized due to the unit's short frying time, low temperature, and heat retention of the stainless steel frypot.

Time

Time is important because the shorter time involved in frying foods results in additional economies for the user. Foods are table ready in less time than it would take to fry them in a conventional open-type fryer.



NOTICE

As of August 16, 2005, the Waste Electrical and Electronic Equipment directive went into effect for the European Union. Our products have been evaluated to the WEEE directive. We have also reviewed our products to determine if they comply with the Restriction of Hazardous Substances directive (RoHS) and have redesigned our products as needed in order to comply. To continue compliance with these directives, this unit must not be disposed as unsorted municipal waste. For proper disposal, please contact your nearest Henny Penny distributor.

1-2. PROPER CARE

As in any unit of food service equipment, the Henny Penny pressure fryer does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

1-3. ASSISTANCE

Should you require outside assistance, call your local distributor in your area, or call 1-800-417-8405 or 1-937-456-8405.

1-4. SAFETY

The Henny Penny pressure fryer has many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or safety related, the words DANGER, WARNING, CAUTION, and NOTICE are used. Their usage is described below.



SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.



CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.



CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.

1-5. SAFETY
(Continued)



Equipotential Ground Symbol



Waste Electrical and Electronic Equipment (WEEE) Symbol



OR



Shock Hazard Symbols



OR



Hot Surface Symbols