SECTION 2. INSTALLATION

2-1. UNPACKING INSTRUCTIONS

- 1. Cut and remove the metal bands from the carton.
- 2. Remove the carton lid and lift the main carton off the fryer.
- 3. Remove corner packing supports (4).
- 4. Cut and remove the metal bands holding the fryer to the pallet.

WARNING

Do not unlatch the lid before completion of steps 5, 6, and 7.

5. Remove the fryer from the pallet. See page 2-3.

WARNING

The fryer weighs approximately 600 lbs. (270 Kg). Extreme care should be taken when moving the fryer to prevent personal injury.

6. Remove rear cover.

NOTE

The weights for the counterweight are shipped in a separate box under the unit.

- 7. Load the Counterweight Assembly. See page 2-4.
- 8. Replace rear cover.
- 9. Cut warning tags from the lid assembly. The lid may now be unlatched.
- 10. Prepare the deadweight valve for operation.

CAUTION

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

- A. Unthread the top cap.
- B. Remove the round weight.

2-1. UNPACKING INSTRUCTIONS (Continued)

- C. Remove and discard the shipping support.
- D. Clean the orifice with a dry cloth.
- E. Replace the weight and secure the top cap.
- 11. Open lid and remove packing and racks from inside of cookpot.
- 12. Remove the protective paper from the fryer cabinet. It is necessary to clean exterior surface with a damp cloth.



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WARNING!

- * EACH WEIGHT SEGMENT WEIGHS APPROXIMATELY 18 LBS. (8.1 KG) - HANDLE WITH CARE.
- * ALL SEGMENTS ARE IDENTICAL.
- * ALL SEGMENTS MUST BE INSTALLED AND SECURED IN THE FRAME BEFORE ATTEMPTING TO UNLATCH LID.

	2-2. SELECTING THE 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 warmer provides fast continuous service. Landing or dumping tables should be provided next to at least one side of the fryer. Keep in mind the best efficiency will be obtained by a straight line operation, i.e. raw in one side and finish out the other side. Order assembly can be moved away with only a slight loss of efficiency. To properly service the fryer, 24 inches of clearance is needed on all sides of the fryer. Access for servicing can be attained by removing a side panel. Also, at least 6 inches around the base of the unit is needed for proper air supply to the combustion chamber.
		CAUTION
\bigcirc		The gas Model 680 Fryer is design certified by A.G.A. and C.G.A. for installation on combustible floors and adjacent to combustible walls. Fryer must be installed with minimum clearance from all combustible and non- combustable materials, 6 inches from side and 6 inches from back.
		NOTE
		The fryer should be installed in such a way as to prevent tipping or movement causing splashing of hot shortening. This may be accomplished by the location of the fryer, or by restraining ties.
	2-3. LEVELING THE FRYER	For proper operation, the fryer must be level from side to side and front to back. Using a level placed on the flat areas around the frypot collar, adjust the leveling bolt or casters until the unit is level.
		DANGER MMMM
\bigcirc		Failure to follow these leveling instructions can result in shortening overflowing the cookpot which could cause serious burns, personal injury, fire and/or property damage.

2-4. VENTILATION OF FRYER	The fryer should be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the steam exhaust and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fryer. Make certain the exhaust hood is designed high enough to allow for proper opening of the fryer lid. 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 building authorities.
2-5. GAS SUPPLY	The gas fryer is factory available for either natural or propane gas. Check the data plate on the right side panel of the cabinet to determine the proper gas supply requirements.
	DANGER
	Do not attempt to use any gas other than that specified on the data plate. Conversion kits can be installed by your distributor if required. Incorrect gas supply could result in a fire or explosion resulting in severe injuries and/or property damage.
2-6. GAS PIPING	Please refer below for the recommended hookup of the fryer to main gas line supply.
	WARNING
	To avoid possible serious personal injury:
	• Installation must conform with American National Standard Z223.1-(the latest edition) National Fuel Gas Code and the local municipal building codes. In Canada, installation must be in accordance with Standard CGA B149-1 & 2, Installation Codes - Gas Burning Appliances and local codes.
	• The fryer and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45 kPa).

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2-6. GAS PIPING The fryer must be isolated from the gas supply piping system by closing its individual manual shutoff valve (Continued) during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2PSIG (3.45 kPa). A standard 3/4 inch, black steel pipe and malleable fittings should be used for gas service connections. Do not use cast iron fittings. Although 3/4 inch size pipe is recommended, piping should be of adequate size and installed to provide a supply of gas sufficient to meet the maximum demand without undue loss of pressure between the meter and the fryer. The pressure loss in the piping system should not exceed 0.3 inch water column. Provisions should be made for moving the fryer for cleaning and servicing. This may be accomplished by: 1. Installing a manual gas shut off valve and disconnect union, or 2. Installing a heavy duty design A.G.A. certified connector which complies with standard connectors for moveable gas appliances. ANSI Z21.69 (the latest edition) or CAN 1 6. 10M88. Also, a quick disconnect coupling which complies with the Standard for Quick Disconnect Devices for use with Gas Fuel, ANSI 21.41 (the latest edition) or CAN 1 6.9M79. Also, adequate means must be provided to limit the movement of the fryer without depending on the connector and any quick-disconnect device or it's associated piping to limit the fryer movement. 3. See the illustration on the following page for the proper connections of the flexible gas line and cable restraint. 2-7. GAS LEAK TEST NOTE Prior to turning the gas supply on, be sure the gas dial cock on the fryer gas valve is in the OFF position. After the piping and fittings have been installed, check for gas leaks. A simple checking method is to turn on the gas brush all connections with a soap solution. If bubbles and occur, it indicates escaping gas. In this event, the piping connection must be redone. DANGER

> Never use a lighted match or open flame to test for gas leaks. Escaping gas could cause an explosion resulting in severe personal injury and/or property damage.

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	2-8. GAS PRESSURE REGULATOR SETTING	The gas pressure regulator on the automatic gas valve is factory set as follows: Natural: 3.5 inches water column Propane: 10.0 inches water column Be certain gas pressure is set correctly. Failure to do so can result in shortening overflowing the cookpot, which could cause serious burns, personal injury, fire and/or property damage.
	2-9. ELECTRICAL REQUIREMENTS (GAS FRYER)	The gas fryer requires 120 volt, single phase, 60 Hertz, 10 amp, 3 wire grounded service The gas fryer is factory equipped with a grounded cord and plug for your protection against shock, and should be plugged into a 3 prong grounded receptacle. Do not cut or remove grounding prong.
		WARNING
		DO NOT DISCONNECT THE GROUND PLUG. This fryer MUST be adequately and safely grounded or electrical shock could result. Refer to local electrical codes for correct grounding procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70-(the current edition). In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.
		A wiring diagram is located on the inside of access panel on the right side panel of fryer.
		[CAUTION]
		The main power switch on this appliance does <u>not</u> disconnect all line conductors. This appliance must be equipped with an external circuit breaker which will disconnect all ungrounded conductors.
\bigcirc	2-10. TESTING THE FRYER	Each Henny Penny pressure fryer was completely checked and tested prior to shipment. However, it is good practice to check the unit again after installation.