HENNY PENNY®
Global Foodservice Solutions

SECTION 1. OPERATION

1-1. INTRODUCTION

This section provides basic operating procedures for the Henny Penny Computron 8000 Fryer. See the Operator's Manual for the fryer for more details on fryer operation.

1-2. SAFETY

The only way to ensure safe operation of the Henny Penny Computron 8000 Fryer is to fully understand the proper installation, operation and maintenance procedures, found in the fryer Operator's Manual. The instructions in this manual have been prepared to aid you in learning the controls. Where information is of particular importance or is safety related, the words NOTICE, CAUTION, or WARNING 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 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.**

1-3. OPERATING CONTROLS

Refer to Figure 1-1.

Fig. No.	Item No.	Description	Function
1-1	1	≋ ○ HEAT ON	Lights when the control calls for heat; the elements or burners come on and heat the shortening
1-1	2	Digital Display	Shows all the functions of the Cook Cycle, program modes, diagnostic modes, and alarms
1-1	3	PR ○ PRESSURE ON	Lights when the solenoid closes and pressure starts to build inside frypot
1-1	4	WAIT ⊘	Flashes when the shortening temperature is NOT at the proper temperature for cooking product
1-1	5	READY ○	Lights when the shortening temperature is 5° F (3° C) below to 15° F (9° C) above the cooking temperature, signaling the operator that the shortening temperature IS at the proper temperature for cooking product
1-1	6	◁ (i) INFO	Press to display the following fryer information and status: a. The temperature of the shortening b. The temperature setpoint c. Filter status d. The number of times filtered today e. The average no. of filters per day f. No. of times Cook Cycle was stopped early today g. No. of times Cook Cycle was stopped early in past week e. Oil Life Display (Only if "Change Oil" feature is enabled) f. Date and time If pressed in the Program Mode, shows previous settings; pressing this along with P▷ PROG accesses the Information Mode which has historic information on the operator and fryer's performance
1-1	7 & 8	▽ △ ▼ ▲ DOWN UP	Used to adjust the value of the currently displayed setting in the Program modes

1-3. OPERATING CONTROLS
(Continued)

Fig. No.	Item No.	Description	Function
1-1	9	P ▷ PROG	Press to access program modes; once in the program mode, it is used to advance to the next setting; if pressed along with ◁ ⓘ INFO it accesses the Information Mode which has historic information on the operator and fryer's performance
1-1	10	(timer icon)	Used to start and stop Cook Cycles, and to stop the timer at the end of a Holding Cycle
1-1	11	Menu Card Window	The name of the food product associated with each product selection button; the menu card strip is located behind the decal
1-1	12	Product Select Buttons	Used to select the product for cooking; to start Cook Cycles with them; see section 2, Special Program Mode item SP-10
1-1	13	COOK/PUMP Switch	A 3-way switch with a center OFF position; turn the switch to the COOK position to operate the fryer; turn the switch to the PUMP position to operate the filter pump; certain conditions must be met before operating the filter pump; these conditions are covered later in the Filtering section of the fryer manual
1-1	14	IDLE CLEAN	Used to manually enter an Idle Mode, or Clean-Out Mode
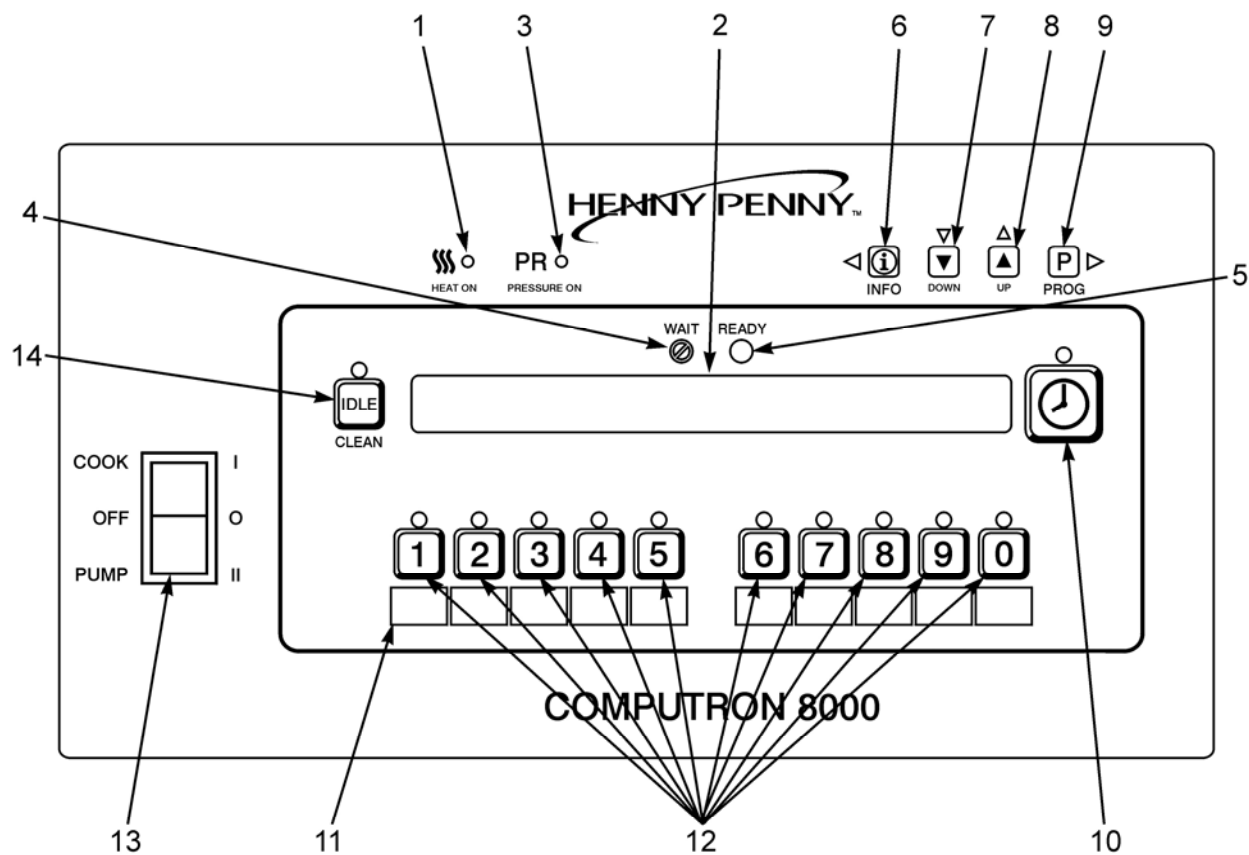
Figure 1-1. Control Panel

1-4.   CLOCK SET

NOTICE

Upon initial start-up, or PC board replacement, if "CLOCK SET" automatically appears in the display, start with step 4.

1.   Press and hold $\boxed{P}\,\triangleright$ PROG for 5 seconds until "LEVEL 2" shows in display.

2.   Press $\boxed{P}\,\triangleright$ PROG and "CLOCK SET", "ENTER CODE" shows in display.

3.   Press $\boxed{1}$ $\boxed{2}$ $\boxed{3}$.

4.   "CS-1, SET, MONTH", and the month flashes in the display.

5.   Press the $\boxed{\blacktriangledown}$ DOWN $\boxed{\blacktriangle}$ UP to change the month.

6.   Press $\boxed{P}\,\triangleright$ PROG and "CS-2, SET, DATE" shows in the display, with the date flashing.

7.   Press $\boxed{\blacktriangledown}$ DOWN $\boxed{\blacktriangle}$ UP to change the date.

8.   Press $\boxed{P}\,\triangleright$ PROG and "CS-3, SET, YEAR" shows in the display, along with the year flashing.

9.   Press $\boxed{\blacktriangledown}$ DOWN $\boxed{\blacktriangle}$ UP to change the year.

10.   Press $\boxed{P}\,\triangleright$ PROG and "CS-4, SET, HOUR" shows in the display, with the hour and "AM" or "PM" flashing.

11.   Press $\boxed{\blacktriangledown}$ DOWN $\boxed{\blacktriangle}$ UP to change the hour and AM/PM setting.

12.   Press $\boxed{P}\,\triangleright$ PROG and "CS-5, SET, MINUTE" shows in the display, with the minutes flashing.

13.   Press $\boxed{\blacktriangledown}$ DOWN $\boxed{\blacktriangle}$ UP to change the minutes.

**1-4.   CLOCK SET
       (Continued)**

14.   Press [P] ▷ and "CS-6, CLOCK MODE" shows in the
      PROG

      display, along with "1.AM/PM".

      "1.AM/PM" is 12 hour time, "2.24-HR" is 24 hour
      time. Press ▽[▼] △[▲] to change.
              DOWN **UP**

15.   Press [P] ▷ and "CS-7, DAYLIGHT SAVINGS ADJ"
      PROG

      shows in the display, along with "2.US".

      Press ▽[▼] △[▲] to change to the following:
           DOWN **UP**

      a.   "1.OFF" = No automatic adjustments for Daylight
           Savings Time.

      b.   "2.US" =   Automatically applies United States
           Daylight Savings Time adjustment. DST activated
           on the first Sunday in April. DST de-activated on
           the last Sunday in October.

      c.   "3.EURO" = Automatically applies European (CE)
           Daylight Saving Time adjustment. DST activated
           on the last Sunday in March. DST deactivated on
           the last Sunday in October.

16.   Press [P] ▷ and "CS-8, BEGIN NEW DAY" shows
      PROG
      in display, along with "3:00AM".

      This setting indicates the time of day that statistics start
      accumulating for a new day. If set to 3:00AM, for
      example, then late night Cook Cycles and filter
      operations from midnight to 3:00AM Tuesday morning,
      are accumulated with Monday's statistics.

      The CS-8 value can be set from 12:00AM (midnight) to
      8:00AM, in half hour increments (12:00 AM,
      12:30 AM, 1:00 AM, 1:30 AM, etc.). The default value
      for general market software is 3:00 AM.

      Press ▽[▼] △[▲] to change the time the new day starts.
           DOWN **UP**

17.   Clock Set is now complete. Press and hold [P] ▷ to
                                                 PROG
      exit.

1-5. BASIC OPERATIONS AND PROCEDURES

These are just basic procedures. Refer to the fryer Operator's Manual for more detailed instructions.

1. Be sure the drain valve is in the closed position.

2. Remove fry basket from frypot and leave lid up.

3. Fill the frypot with shortening.

CAUTION

When using new shortening, it is recommended to melt the shortening on an outside source before placing shortening in the frypot. Unless elements are completely covered in shortening, fire or damage to the frypot could result.

4. Move power switch to the COOK position. Unit automatically goes into the Melt Cycle. When the temperature reaches 230°F (110°C) the control goes into the Heat Cycle, and heats the shortening until the temperature setting is reached.

NOTICE

Bypass the Melt Cycle, if desired, by pressing a product button and holding it for five seconds. The display shows "EXIT MELT? 1=YES 2=NO". Press [YES 1] to exit melt.

If the melt cycle is bypassed on fryers with the Frypot Protection System (FPS), the unit continues to heat as controlled by the FPS. No change in heat-up time will be observed.

CAUTION

Do not bypass the Melt Cycle unless enough shortening has melted to completely cover all of the heating elements, or the curved surface of the gas frypot. If Melt Cycle is bypassed before these surfaces are covered, excessive smoking of the shortening or a fire will result.

5. Once out of the Melt Cycle, ⊘ WAIT flashes until 5°F (3°C) before setpoint temperature is reached. Then ○ READY illuminates and the selected product shows in the display.

**1-5. BASIC OPERATIONS
AND PROCEDURES
(Continued)**

6. Completely stir shortening to stabilize the temperature throughout the frypot.

7. Once the shortening temperature has stabilized at the setpoint temperature, place the baskets into the shortening. Then place product into the basket.

![WARNING BURN RISK]

Do not overload, or place product with extreme moisture content into the basket. 18 lbs. (8.2 kgs) for the 561 and 12 lbs. (5.4 kgs) for the 500 and 600, is the maximum amount of product per frypot. Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the frypot could result.

8. Lift the basket slightly out of the shortening and shake basket to separate pieces.

9. Remove basket handle and close lid quickly, latching the lid.

10. Tighten the lid spindle clockwise, sealing the lid. Align red knob on the spindle with red knob on the latch.

![DANGER PRESSURIZED]

LATCH THE LID PROPERLY AND ALIGN THE RED BALLS OR SEVERE BURNS WILL RESULT.

11. Press [timer icon] to start a Cook Cycle.
The display counts down the cooking time.

![NOTICE]

A different product can be selected during the first minute of cooking, in case the wrong product button was pressed. To check the shortening temperature press ◁ [INFO icon] or to stop a Cook Cycle, press [timer icon].

**1-5. BASIC OPERATIONS
AND PROCEDURES
(Continued)**

12.   Within a few minutes, the pressure gauge increases to the OPERATING ZONE. If not, recheck the install-ation and operation procedures in Operator's Manual.

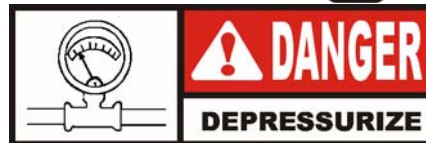13.   Near the end of the Cook Cycle the fryer automatically depressurizes, an alarm sounds and the display flashes "DONE". To stop the alarm, press.

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 FRYPOT IS PRESSURIZED ALLOWS HOT SHORTENING AND STEAM TO ESCAPE FROM THE FRYPOT, RESULTING IN SEVERE BURNS.

14.   After pressure drops to zero, turn the spindle counter-clockwise.

Do not flip or spin the spindle cross arm when opening the lid because it could damage the acme nut inside the cross bar.

15.   Unlatch and raise the lid quickly to allow most of the condensation on the lid to drain through the drain channel and not into the shortening.

Do not let the lid slam up against the backstop because damage to the hinge could result.

16.   Using the detachable handle, lift the basket and inspect product for doneness. Dump product into holding pan.

17.   If a Quality time (hold time) was programmed, the controller automatically starts the hold timer. The display alternately shows the product selected and the quality time remaining in minutes. If a different product is selected during the Hold Cycle, the display only shows the product selected.

1-5.   BASIC OPERATIONS
AND PROCEDURES
(Continued)

18.   At the end of the Hold Mode, a tone sounds, the display flashes "QUALITY", and the product it was timing. Press and release [⏱] .

NOTICE

In the Cook Mode, when "FILTER SUGGESTED", shows in the display, the operator has the option to filter at this time, or to continue cooking. But, if the operator continues cooking, a Filter Lockout occurs within the next Cook Cycle, or two.

The shortening continues to heat when filter lockout occurs. If the shortening temperature is below the preset temperature in the Special Program Mode (SP-8C or SP-8D), a tone sounds and "FILTER LOCKOUT", and then "WAIT" shows on the display. Once the shortening temperature reaches the preset temperature, **"FILTER LOCKOUT"** , and then "YOU *MUST* FILTER NOW........" shows in the display and the shortening can now be filtered. During filter lockout, [P]▷ PROG

is the only button that functions, until the unit is filtered. Follow the steps in the 500/561/600 Operator's Manual on filtering.

1-6.   CLEAN-OUT MODE

The Computron 8000 has a Clean-Out Mode to clean the frypot upon initial start-up and every change of shortening.

Follow the steps in the 500/561/600 Operator's Manual on Cleaning the Frypot.

When heating the cleaning solution and vinegar solutions, turn the COOK/PUMP switch to COOK. When the fryer starts the Melt Cycle, press and hold [IDLE/CLEAN] then

"CLEAN-OUT ?", "1=YES 2=NO" shows in display. Press [1 YES] to start Clean-Out Mode. The fryer displays

"*CLEAN-OUT MODE*" and heats up to a preprogrammed temperature, up to 195˚F (91˚C), then automatically begins a preset timed countdown. Use the [▼ DOWN] [▲ UP] buttons, if necessary, to adjust the temperature and keep the cleaning solution from boiling over. See Special Program Modes SP-10 and SP-11 to preset the temperature and time.

1-6. CLEAN-OUT MODE
(Continued)

DANGER
BURN RISK

NEVER PRESSURIZE FRYER TO CLEAN. LEAVE THE LID OPEN. WATER UNDER PRESSURE IS SUPER HEATED AND CAUSES SEVERE BURNS IF IT COMES IN CONTACT WITH SKIN.

WARNING
BURN RISK

If the cleaning solution in the frypot starts to foam and boil over, immediately turn the Cook/Pump Switch to OFF and do not try to contain it by closing the fryer lid or severe burns could result.