Commercial Kitchen Equipment Parts

HENNY PENNY PFE-500

Henny Penny PFE-500 User Manual

Provided by PartHubz

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HENNY PENNY®
Global Foodservice Solutions

Henny Penny Pressure Fryers Model 500 Model 561 Model 600

OPERATOR'S MANUAL

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 presented 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.

NOTICE

This manual should be retained in a convenient location for future reference.

A wiring diagram for this appliance is located on the rear shroud cover of the control panel.

Post in a prominent location, instructions to be followed if user smells gas. This information should be obtained by consulting the local gas supplier.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance must be left all around appliance for sufficient air to the combustion chamber.

The Model 600 Fryer is equipped with a continuous pilot. But Fryer can not be operated without electric power. Fryer will automatically return to normal operation when power is restored.

CAUTION

Keep appliance area free and clear from combustibles.

WARNING

Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.

DANGER

DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. FIRE OR EXPLOSION COULD RESULT.

Technical Data for CE Marked Products

Nominal Heat Input: (Net)	Natural (I_{2H}) = 21.1 KW (72,000 Btu/h) Natural (I_{2E}) = 21.1 KW (72,000 Btu/h) Natural (I_{2E+}) = 21.1 KW (72,000 Btu/h) Natural (I_{2L}) = 21.1 KW (72,000 Btu/h) Liquid Propane (I_{3P}) = 21.1 KW (72,000 Btu/h)
Nominal Heat Input: (Gross)	Natural (I_{2H}) = 23.4 KW (80,000 Btu/h) Natural (I_{2E}) = 23.4 KW (80,000 Btu/h) Natural (I_{2E+}) = 23.4 KW (80,000 Btu/h) Natural (I_{2L}) = 23.4 KW (80,000 Btu/h) Liquid Propane (I_{3P}) = 22.9 KW (78,000 Btu/h)
Supply Pressure:	Natural (I_{2H}) = 20 mbar Natural (I_{2E}) = 20 mbar Natural (I_{2E+}) = 20/25 mbar Natural (I_{2L}) = 25 mbar Liquid Propane (I_{3P}) = 30 mbar Liquid Propane (I_{3P}) = 37 mbar Liquid Propane (I_{3P}) = 50 mbar
Test Point Pressure:	Natural (I_{2H}) = 8.7 mbar Natural (I_{2E}) = 8.7 mbar Natural (I_{2E+}) = 8.7/10 mbar Natural (I_{2L}) = 10 mbar Liquid Propane (I_{3P}) = 25 mbar
Injector Size:	Natural (I_{2H}) = 1.04 mm Natural (I_{2E}) = 1.04 mm Natural (I_{2E+}) = 1.04 mm Natural (I_{2L}) = 1.04 mm Liquid Propane (I_{3P}) = 0.66 mm
Restrictor Size:	Natural (I_{2E+}) = 4.1 mm

This appliance must be installed in accordance with the manufacturer's instructions and the regulations in force and only used in a suitably ventilated location. Read the instructions fully before installing or using the appliance.

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Distributors List - Domestic and International

SECTION 1. INTRODUCTION

1-1. PRESSURE FRYER

The Henny Penny Pressure Fryer is a basic unit of food processing equipment. It has found wide application 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. This 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, the greater part of the natural juices are retained within the food. An exclusive deadweight assembly vents excess steam from the pot and maintains constant low, live steam pressure.

Heat

Heat generated is another important factor of the pressure fryer. The normal suggested frying operation is between 315 and 325°F. This results in energy savings and extends the frying life of the shortening. 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 the 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.

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, just call your local Henny Penny distributor in your area, call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405, or go online to the Henny Penny Web site at www.hennypenny.com.

1-4. MODEL VARIATIONS

This manual covers both gas and electric models, as well as, various options and major accessories. Where information pertains to only one model, it is so noted.

1-5. SAFETY

The Henny Penny Pressure Fryer has may 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

NOTICE is used to highlight especially important information.

CAUTION

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

CAUTION

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

WARNING

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

DANGER

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

SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the electric and gas models of Henny Penny Pressure Fryers.

NOTICE

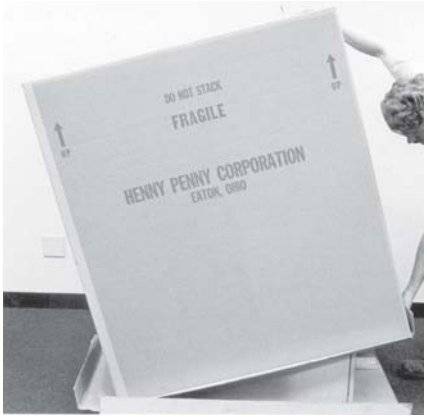
Installation of this unit should be performed only by a qualified service technician.

WARNING
SHOCK HAZARD

Do not puncture the fryer with any objects such as drills or screws as electrical shock or component damage could result.

2-2. UNPACKING INSTRUCTIONS

The fryer is shipped bolted to a wooden base and covered with a cardboard container. Both gas and electric models are shipped completely assembled. If ordered, optional casters are packaged and shipped separately.



Step 2

1. Cut the band from around the bottom of the carton.

NOTICE

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

2. Lift the carton from the fryer.

Step 4

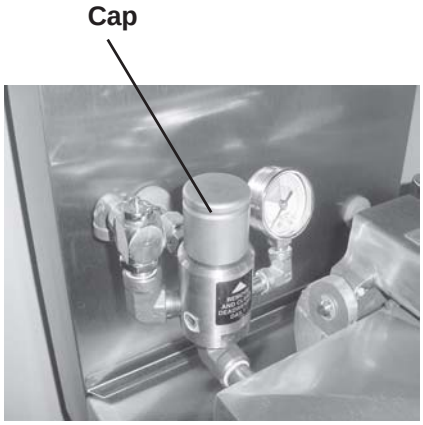
3. Open the lid of the fryer and remove the basket plus all accessories.

4. Lay the fryer on its side, resting it in supports.

WARNING
HEAVY OBJECT

Take care when moving the fryer to prevent personal injury. The fryer weighs approximately 300 lbs. (136 kgs).

2-2. UNPACKING INSTRUCTIONS (Continued)



Step 8

5. Remove the four leg bolts from the wooden shipping base. Remove and discard the wooden base.

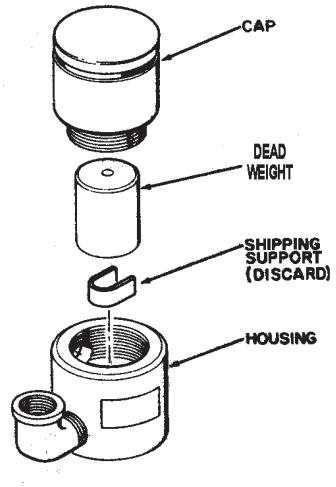
6. Thread the shipping bolts back into the legs to provide leveling adjustment feet. If ordered, install casters into the legs, with the locking casters in front.

7. Place fryer in an upright position.

8. Prepare the deadweight assembly for operation:

NOTICE

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



   a. Unscrew the deadweight cap.

   b. Remove the round deadweight.

   c. Remove and discard the shipping support.

   d. Clean the deadweight orifice with a dry cloth.

   e. Replace the deadweight and secure the deadweight cap.

9. Open lid and remove packing and racks from inside of frypot.

10. Remove the protective paper from the fryer cabinet. It is necessary to clean exterior surface with a damp cloth.

2-3. 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 a 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 (60.96 cm) 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 (15.24 cm) around the base of the gas units is needed for proper air supply to the combustion chamber.

CAUTION
FIRE HAZARD

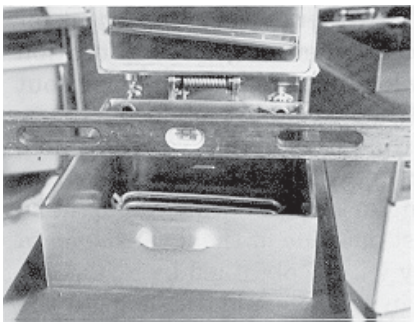
To avoid a fire, install the gas fryer with minimum clearance from all combustible and noncombustible materials, 6 inches (15.24 cm) from side and 6 inches (15.24 cm) from back. If installed properly, the gas fryer is designed for operation on combustible floors and adjacent to combustible walls.

To avoid fire and ruined supplies, the area under the fryer should not be used to store supplies.

WARNING
BURN RISK

To prevent severe burns from splashing hot shortening, position and install fryer to prevent tipping or movement. Restraining ties may be used for stabilization.

2-4. LEVELING THE FRYER



For proper operation, level the fryer from side to side and front to back, using level on the flat areas around the frypot collar.

DANGER

FAILURE TO FOLLOW THESE LEVELING INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.

2-5. VENTILATION OF FRYER

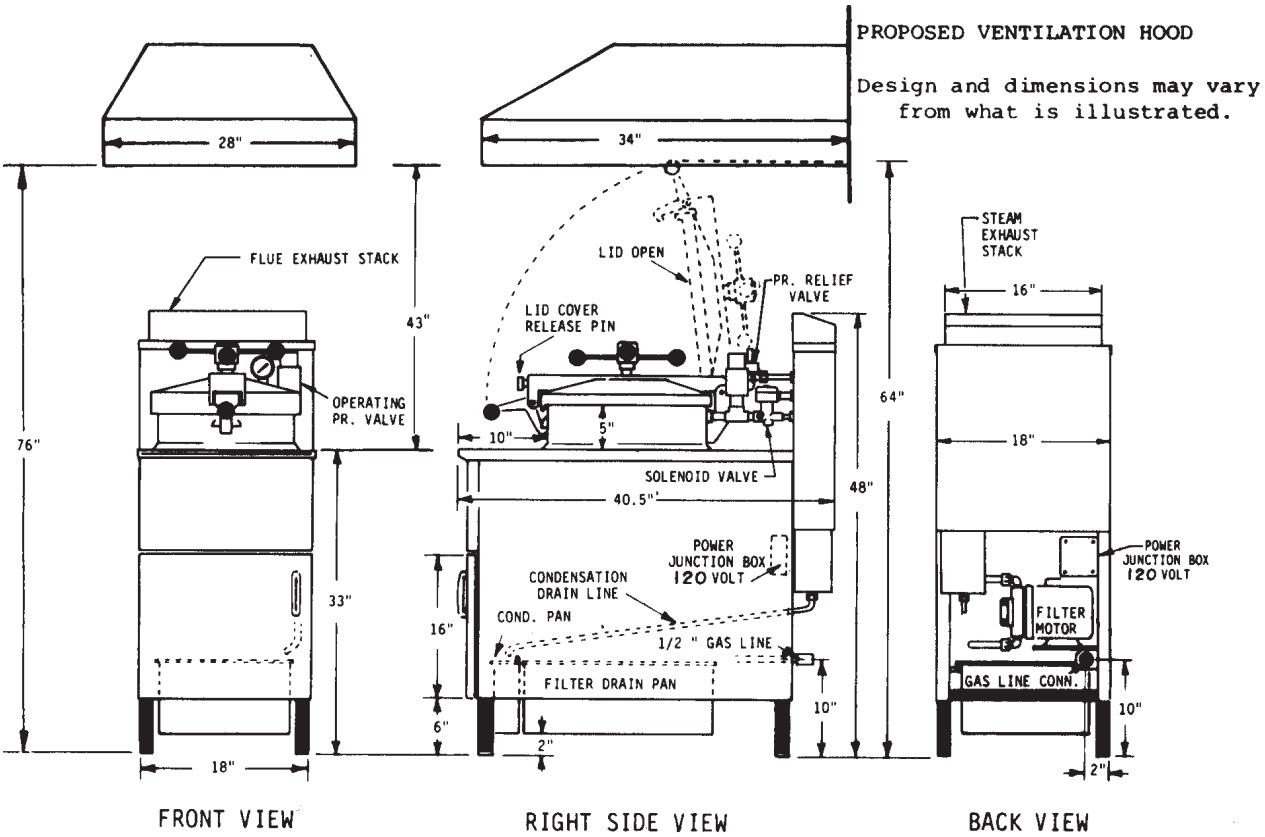
The fryer must be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the flue gases and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fryer. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

NOTICE

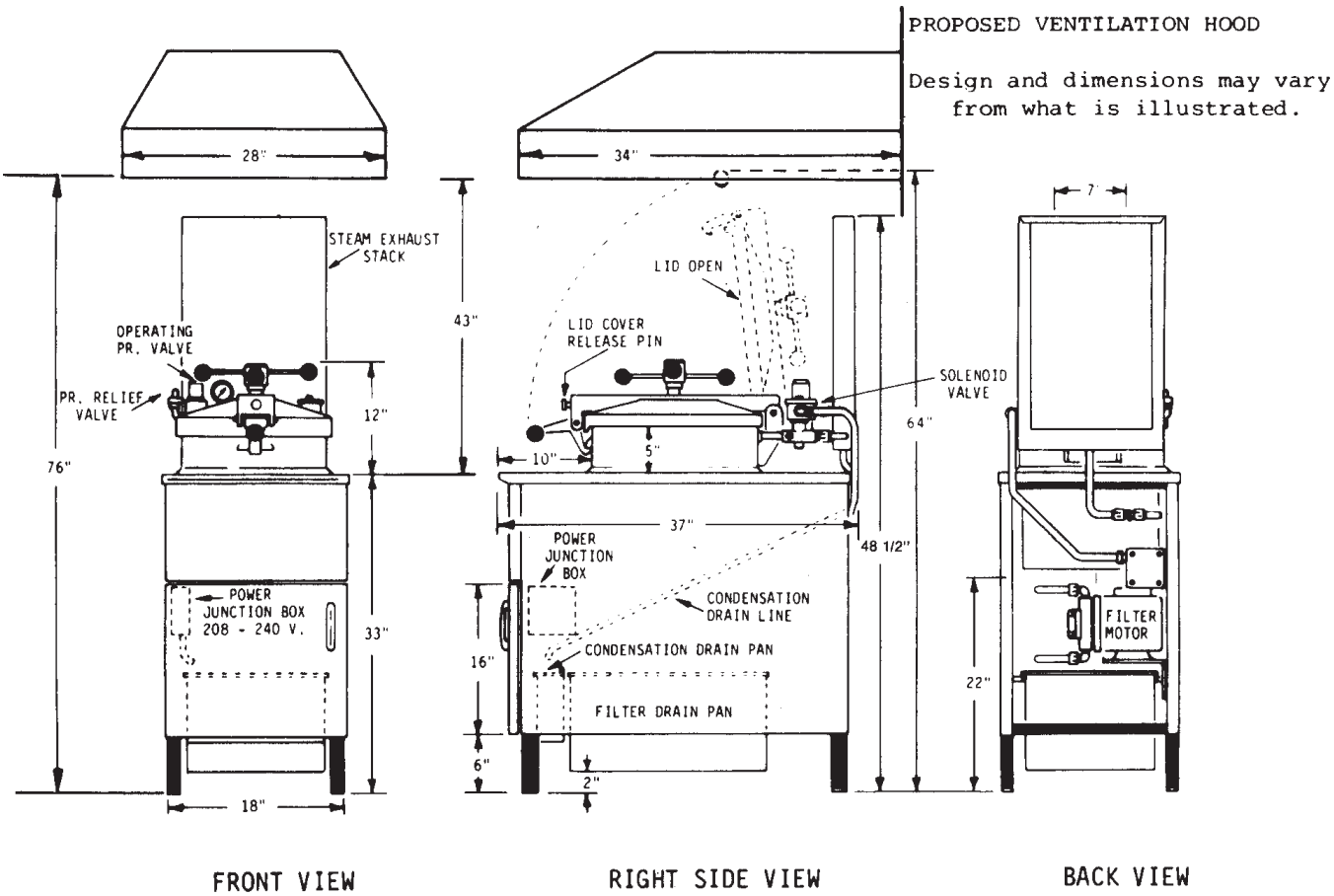
Ventilation must conform to local, state, and national codes. Consult your local fire department or building authorities.

CAUTION

When installing the gas fryer do not attach an extension to the gas flue exhaust stack. This may impair proper operation of the burner, causing malfunctions and possible negative backdraft.



GAS MODEL 600



ELECTRIC MODEL 500

2-6. GAS SUPPLY

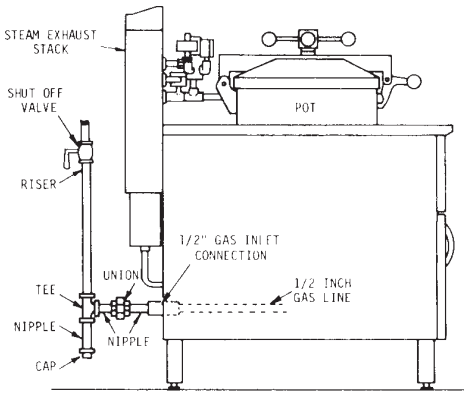
The gas fryer is factory available for either natural or propane gas. Check the data plate on the right side panel of the cabinet to determine the proper gas supply requirements. The minimum supply for natural gas is 7 inches water column (1.7 kPa), and 10 inches water column (2.49 kPa) for propane.

WARNING
EXPLOSION RISK

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 cause an explosion or fire resulting in severe injuries and/or property damage.

2-7. GAS PIPING

Please refer below for the recommended hookup of the fryer to main gas line supply.



GAS FRYER, LEFT SIDE VIEW

WARNING

To avoid possible serious personal injury:

- **Installation must conform with American National Standard Z223.1-Latest Edition National Fuel Gas Code and the local municipal building codes. In Canada, installation must be in accordance with Standard CSA Bl49-1&2, Installation Codes Gas Burning Appliances and local codes. In Australia, installation must conform to Australian requirements.**
- **The fryer and its manual 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) (34.47 mbar).**
- **The fryer must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 psig. (3.45 kPa) (34.47 mbar).**
- **A standard 1/2 inch, black steel pipe and malleable fittings should be used for gas service connections.**
- **Do not use cast iron fittings.**
- **Although 1/2 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 (0.747 mbar).**

Provisions should be made for moving the fryer for cleaning and servicing. This may be accomplished by:

1. Installing a manual gas shutoff valve and a disconnect union, or
2. Installing a heavy duty design A.G.A. certified connector which complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.6, or CAN/CSA 6.16 with a quick disconnect coupling

2-7. GAS PIPING (Continued)

(Henny Penny Part No. 19921), which complies with ANSI standard Z21.41, or CAN 1-6.9. Also adequate means must be provided to limit the movement of the fryer without depending on the connector and quick-disconnect device or its associated piping to limit the fryer movement.

3. See the illustration on following page for the proper connections of the flexible gas line and cable restraint.

NOTICE

The cable restraint limits the distance the fryer can be pulled from the wall. For cleaning and servicing the fryer, the cable must be unsnapped from the unit and the flexible gas line disconnected. This will allow better access to all sides of the fryer. The gas line and cable restraint must be reconnected once the cleaning and servicing is complete.

2-7. GAS PIPING (Continued)

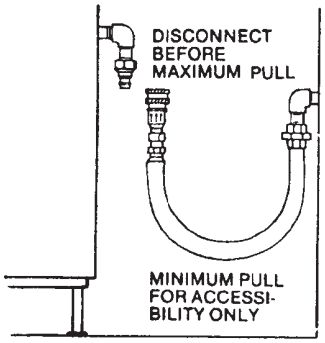
GAS PIPING

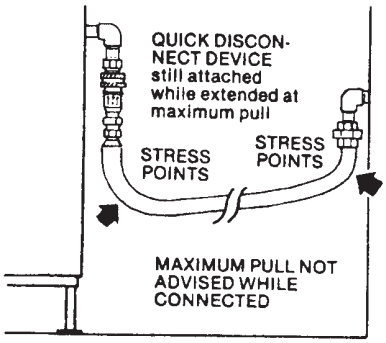
RIGHT

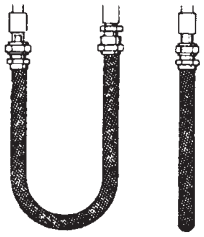
MINIMUM PULL of equipment away from wall permissible for accessibility to Quick Disconnect Device.

WRONG

AVOID SHARP BENDS AND KINKS when pulling equipment away from wall. (Maximum pull will kink ends, even if installed properly, and reduce Connector life.)

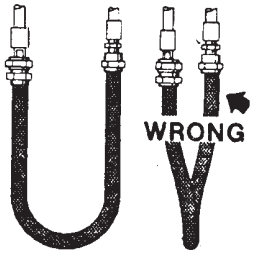




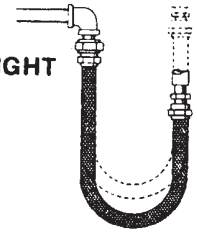


RIGHT

Couplings and hose should be installed in the same plane as shown at left. DO NOT OFFSET COUPLINGS—this causes torsional twisting and undue strain causing premature failure.

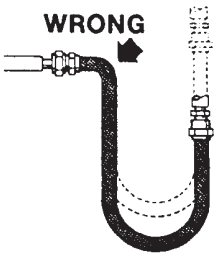


RIGHT



This is the correct way to install metal hose for vertical traverse. Note the single, natural loop.

Allowing a sharp bend, as shown at right, strains and twists the metal hose to a point of early failure at the coupling.

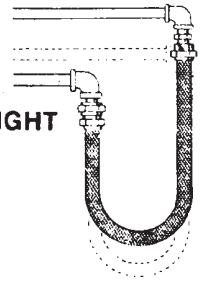


RIGHT

Maintain the minimum or larger bending diameter between the couplings for longest life.

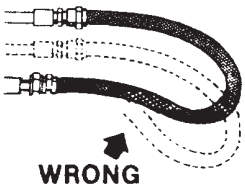
Closing in the diameter at the couplings, as shown at right, creates double bends causing work fatigue failure of the fittings.

RIGHT



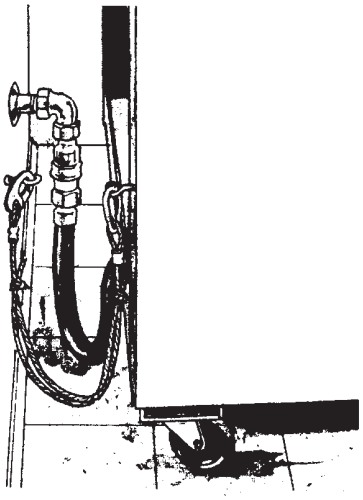
In all installations where "self-draining" is not necessary, connect metal hose in a vertical loop.

DO NOT CONNECT METAL HOSE HORIZONTALLY . . . unless "self-draining" is necessary, then use support on lower plane as shown at left.



CABLE RESTRAINT

Please refer to the illustration below when installing cable restraint on all moveable gas fryers.



I-bolt is to be secured to the building using acceptable building construction practices.

CAUTION

DRY WALL CONSTRUCTION

Secure I-bolt to a building stud. Do not attach to dry wall only. Also, locate the I-bolt at the same height as the gas service. Preferred installation is approximately six inches to either side of service. Cable restraint must be at least six inches shorter than flexible gas line.

CAUTION

Utilize elbows when necessary to avoid sharp kinks or excessive bending. For ease of movement, install with a "lazy" loop. Gas appliance must be disconnected prior to maximum movement. (Minimum movement is permissible for hose disconnection).

2.8 GAS LEAK TEST

NOTICE

Prior to turning the gas supply on, be sure the gas valve knob on the gas control 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 and brush all connections with a soap solution. If bubbles occur, it indicates escaping gas. In this event, the piping connection must be redone.

To avoid fire or explosion, never use a lighted match or open flame to test for gas leaks. Ignited gas could result in severe personal injury and/or property damage.

2-9. GAS PRESSURE REGULATOR SETTING

The gas pressure regulator on the automatic gas valve is factory set as follows:

Natural: 3.5 inches water column (0.87 kPa)
Propane: 10.0 inches water column (2.49 kPa)

NOTICE

The gas pressure regulator has been set by Henny Penny and is not to be adjusted by the user.

2-10. GAS PILOT & BURNER LIGHTING AND SHUTDOWN PROCEDURE

Lighting Procedure

The gas valve knob has a dual function:

a. Complete control of gas to the pilot and main burner.

b. When in the pilot position, it is the reset mechanism for the automatic pilot.

1. Turn main power switch to OFF position.

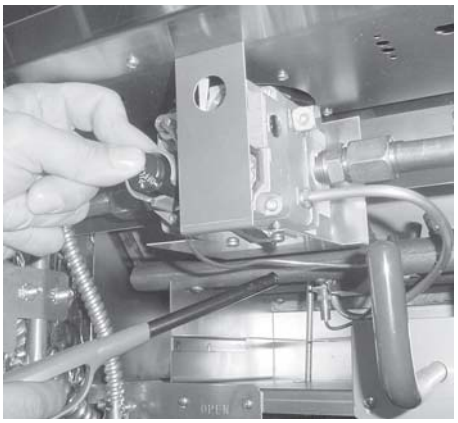
2. Partially depress and turn the control gas valve knob to the OFF position.

3. Wait a sufficient length of time to allow any gas which may have accumulated in the burner compartment to escape (at least 5 minutes).

4. Turn thermostat knob to the lowest setting.

5. Turn the gas valve knob to the PILOT position.

2-10. GAS PILOT & BURNER LIGHTING AND SHUTDOWN PROCEDURE (Continued)



Step 6

6. Depress and hold gas valve knob while lighting the pilot. Allow the pilot to burn approximately 30 seconds before releasing the gas valve knob. The pilot should remain lighted.

NOTICE

If the pilot does not remain lighted, repeat steps 2 and 3, allowing a longer period of time before releasing the gas valve knob.

7. Turn the gas valve knob to the ON position.
8. With the lid open, turn the thermostat to a setting of 200°F.
9. Turn main power switch to ON position.
10. Listen for the gas burner ignition.
    - It will be an audible sound due to the gas igniting at the gas jets within the burner.

CAUTION

Do not leave the thermostat on for more than 10 seconds without shortening in the frypot or damage to the frypot may result.

11. The frypot should be cleaned per the instructions in section 3.
12. The frypot must be filled to the proper level with shortening. Refer to Filling or Adding Shortening Section.
13. The fryer is now ready for operation.
14. Turn the thermostat dial to the desired temperature.

Shutdown Procedure

1. Turn main power switch to OFF.
2. Depress the gas control valve knob lightly and turn to the OFF position.

2-11. PILOT FLAME ADJUSTMENT

The pilot flame is preset at the factory. If adjustment is necessary, contact your local independent Henny Penny distributor.

2-12. PRESSURE REGULATOR ADJUSTMENT (GAS ONLY)

The gas regulator is preset at the factory at 3.5 inch water column (0.87 kPa) for natural gas (10.0 inch (2.49 kPa) for propane). If adjustment is necessary, contact your local independent Henny Penny distributor.

2-13. ELECTRICAL REQUIREMENTS (ELECTRIC FRYER)

The electric fryer is available from the factory wired for 208, 220/240, or 440/480 volts, single or three phase, 60 Hertz service. The proper power service cable must be ordered as an accessory or provided at installation. Check the data plate on the inside of the fryer door to determine the correct power supply.

This fryer must be adequately and safely grounded (earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (earthing) 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.

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.

The field supply wiring to the fryer should be of the size indicated in the data table. It should be an insulated copper conductor rated for 600 volts and 90°C. For runs longer than 50 feet (15.24 m), use the next larger size wire.

Data Table
Supply Wiring and Fusing for Electric Fryer

Volts	Phase	KW	Amps	Supply Wire Size	Min. Fuse Size
208	Single	11.25	54	4	70
208	Single	13.50	65	2	90
208	Three	11.25	31	8	40
208	Three	13.50	38	6	50
220/240	Single	11.25	51/56	4/4	70/70
220/240	Single	13.50	56/61	4/3	70/80
220/240	Three	11.25	30/32	8/8	40/40
220/240	Three	13.50	33/35	6/6	50/50
440/480	Three	11.25	13/14	12/12	20/20
440/480	Three	13.50	18/16	12/12	20/20

2-14. ELECTRICAL REQUIREMENTS (GAS FRYER)

The gas fryer requires 120-volt, single-phase, 60-Hertz, 10-amp, 3-wire grounded (earthed) service, or 230-volt, single-phase, 50-Hz, 5 amp, 1 phase service. The 120-volt gas fryer is factory equipped with a grounded (earthed) cord and plug for your protection against shock, and should be plugged into a three prong grounded (earthed) receptacle. Do not cut or remove grounding (earthing) prong. A wiring diagram is located behind the right side panel, and can be accessed by removing the side panel. The 230-volt plug must conform to all local, state, and national codes.

Do not disconnect the ground (earth) plug. This fryer MUST be adequately and safely grounded (earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (earthing) 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.

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.

2-15. 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. Refer to the following sections for testing procedures.

CAUTION

Any deviation from the described testing procedures may result in damage to the fryer.

2-16. CONTROL PANEL SETTINGS

Step 5

1. Move all switches and controls to the OFF position.
2. Raise the lid.
3. Remove all items including basket from the frypot.
4. Turn on the main power supply to the fryer using the main circuit breaker.
5. Move the main power switch on the fryer control panel to the POWER position.

- The RED indicator light will illuminate showing power is present at the fryer.

2-17. CHECKING THE HEATING ELEMENTS (ELECTRIC FRYERS)

Step 1

1. Place a cool, damp cloth on the heating elements.
2. With the lid open, momentarily turn the thermostat to a setting of 200°F (93°C).

CAUTION

Do not leave the thermostat on for more than 10 seconds when the elements are not covered with shortening or the elements might be damaged.

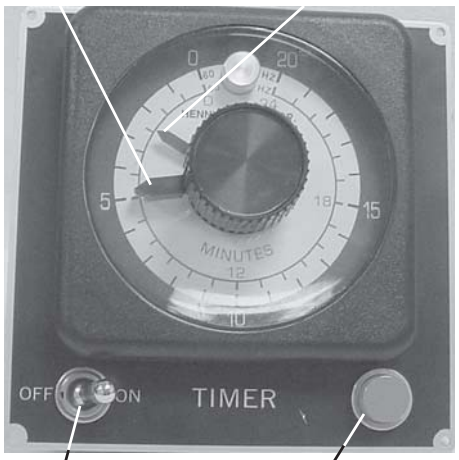
3. Remove the cloth and check for warmth.

WARNING
BURN RISK

Do not touch the heating elements with your fingers or hands, or severe burns will result.

4. If the cloth is warm, the heating elements are functioning.
5. If the heating elements are OK, clean the frypot per Frypot Cleaning Section.
6. Fill frypot with shortening per Filling and Adding Shortening Section.

2-18. CHECKING THE TIMER



Step 2

1. Turn the timer knob until the black arrow reaches three minutes.
2. Move the timer switch to the ON position.

- When the switch is turned on, you will hear a metallic click sound from the solenoid valve (item 20, figure 3-l). This sound tells you the valve is energized and in the closed operating position.
- The timer indicator light will illuminate.
- The red arrow will move toward 0.

2-18. CHECKING THE TIMER (Continued)

3. When the red arrow reaches 0:

- A buzzer will sound.
- The timer indicator light will go off.
- You will once again hear the metallic click sound from the solenoid valve. This will indicate it has de-energized and is in the open position.

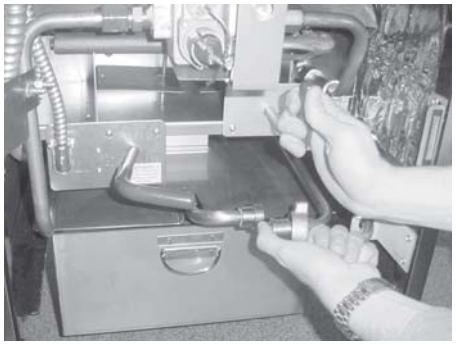
4. Move the timer switch to the OFF position.

- The buzzer will stop.
- The red arrow will return to the original time set - in this case, three (3) minutes.

2-19. CHECKING THE FILTER PUMP

Use the following testing procedure on new or cold fryers.

1. Open the front door of the fryer.
2. Loosen the filter union connection.
3. Turn the main power switch to the PUMP position. Open the filter valve. You will hear the electric motor running.



Step 4

CAUTION

Only run the pump for a few seconds or damage to the pump could result.

4. Place your thumb over the open filter union flare. You should feel suction. Close the filter valve. Turn off the pump.

2-20. MOTOR BEARINGS

The electric motor bearings are permanently lubricated. DO NOT LUBRICATE.

This completes the testing cycle. If any of the functions did not occur, recheck the installation. If a problem persists, refer to other sections of this manual or call an authorized Henny Penny distributor.

2-21. FINAL INSTALLATION CHECK - TEST FRYING

The final check to ensure a proper installation involves test frying. This gives the installer an opportunity to observe the actual cooking operation of the pressure fryer.

NOTICE

Before the actual cooking operation and adding shortening to the frypot, be sure frypot, filter screen assembly, and drain pan are cleaned. Filter screen assembly and drain pan should be cleaned with soap and hot water and thoroughly dried before reassembling. At this time, the frypot should also be cleaned. Refer to Cleaning the Frypot Section.

1. Set the thermostat knob at 320°F.

- The temperature indicator light will go off when the shortening is up to the temperature setting.

2. Set the main timer to eight minutes.
3. Cut up 3 to 5 pounds of unpeeled potatoes into 1/2-inch to 3/4-inch wedges.
4. Place the wedges in a pan of water.
5. Drain off the water and bread the wedges - breading is normally available at the store.
6. Thoroughly stir the shortening for even heating.
7. Place the standard fry basket into the frypot.
8. Carefully drop the breaded wedges into the hot shortening.

Step 5

Step 8

WARNING
BURN RISK

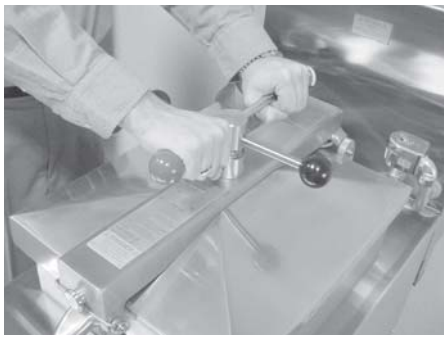
Use care to prevent splashing hot shortening. Severe burns can result.

NOTICE

Lower basket into shortening before adding potato wedges, to avoid the breaded potato wedges from sticking together.

2-21. FINAL INSTALLATION CHECK - TEST FRYING (Continued)

Step 9



Step 10

LID MUST BE LATCHED PROPERLY OR PRESSURIZED SHORTENING AND STEAM MAY ESCAPE FRYPOT. SEVERE BURNS WILL RESULT.

9. Close the lid. Be sure the lid has been securely latched.
10. Turn the spindle clockwise until the lid is securely sealed. The two red knobs should line up in front.
11. Turn main timer on.

You have completed the steps to start the cooking process. The following operations should be observed.

2-22. OPERATIONAL CHECKS

1. Check to see that the indicator needle in the pressure gauge is reading in the Operating Zone.
   - If pressure does not build, contact your local Henny Penny service office.
2. Check the drain valve and filter valve for leaks.
3. At the end of eight minutes:
   - The timer buzzer will sound.
   - The fryer will automatically depressurize.

2-22. OPERATIONAL CHECKS (Continued)

4. Turn the timer switch to the OFF position.
   - The red arrow will reset to the previous time setting, in this case, 8 minutes.
5. When all the steam pressure has exhausted (observe pressure gauge) open the lid.

Step 6

6. Hang the fry basket on the side of the pot to drain.
7. After draining 3-5 seconds, dump potato wedges on a tray.
8. Replace the fry basket back into the shortening.

If all the above functions have performed satisfactorily, the fryer is ready for operation.

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SECTION 3. OPERATING INSTRUCTIONS

3-1. OPERATING COMPONENTS The images at the end of this section, identify all the operator controls and the major components of the pressure fryer.

Item	Description	Function
1	Main Power Switch (POWER/OFF/PUMP)	A three-way switch with center OFF position; move the switch to the POWER position (left) to operate the fryer; move the switch to the PUMP position (right) to operate the filter pump; certain prior conditions, covered later in this section, must be met before operating the filter pump
2	POWER Light	A light indicating the power switch is in the POWER position, and the fryer is ready for use or is in use
3	PUMP Light	A light indicating the power switch is in the PUMP position, and the filter pump is in use
4	Thermostat	An electromechanical device used to regulate temperature; turn the knob to set the desired frying temperature
5	Temperature Light	A light indicating the shortening temperature is below the thermostat temperature setting, and goes off when the shortening temperature reaches the set temperature
6	Timer	An electromechanical device that controls the length of the frying cycle; the timer controls the solenoid valve (item 20) and activates the buzzer when the Cook Cycle is complete; turn the knob to set the black arrow at the desired frying time; the red arrow resets back to the black arrow when the ON/OFF switch is moved to OFF
7	Timer/ON/OFF Switch	Move the switch to ON to start timer, and OFF to stop buzzer at end of Cook Cycle; the switch automatically resets back to original setting
8	Timer Light	A light indicating the timer is on
9	Frypot	Holds the cooking shortening and an adequate cold zone for collection of cracklings
10	Lid Spring	Assists in raising the lid, and then holding it open (it is covered with a shield)

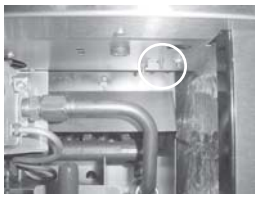
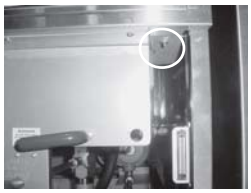
3-1. OPERATING COMPONENTS (Continued)

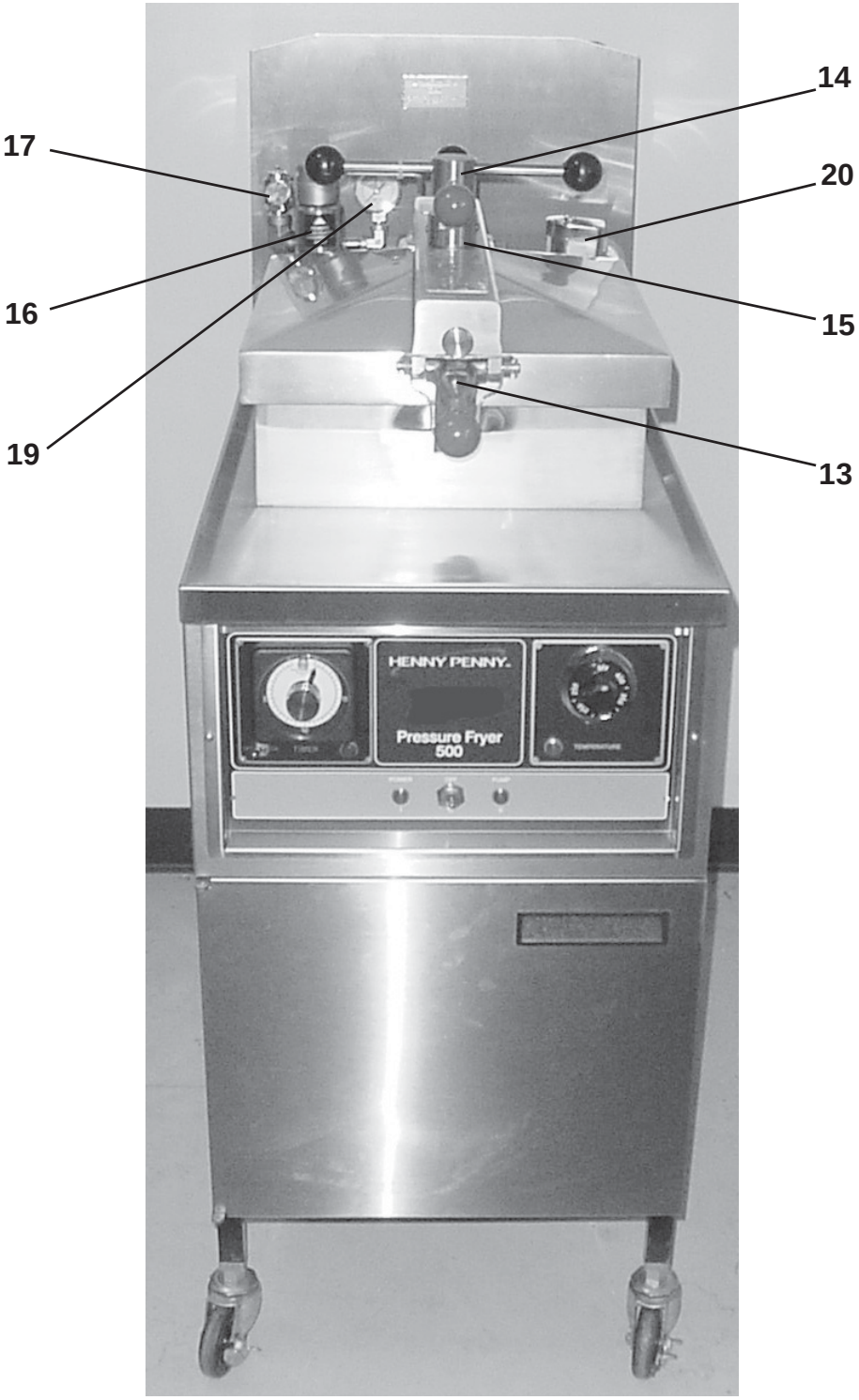
Item	Description	Function
11	Condensation Drain Channel	This channels the moisture, that collects on the lid liner when the lid is opened, into the drain line and prevents the moisture droplets from falling into the shortening
12	Lid Gasket	Provides the pressure seal for the frypot chamber
13	Lid Latch	A spring loaded latch that provides a positive latch to hold the lid closed; this latch, along with the spindle assembly and lid gasket, provides a pressure sealed frypot chamber
14	Spindle Assembly	An assembly that is tightened after the lid is latched, and applies pressure to the top of the lid; the lid gasket then applies pressure against the frypot rim; after building one pound of internal pressure, the lid liner pushes a locking pin up into the locking collar, preventing the spindle from being turned while the frypot is pressurized
15	Lid Limit Stop	A threaded adjustable collar used to obtain the proper tightness between the lid gasket and the frypot rim; done by controlling the number of clockwise rotations of the spindle
16	Deadweight Assembly	This deadweight style, pressure relief valve maintains a constant level of steam pressure within the frypot; excess steam is vented through the exhaust stack **WARNING** **Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.**
17	Safety Relief Valve	This is an ASME approved spring loaded valve, set at 14.5 psi; if the deadweight assembly is clogged, this safety valve releases excess pressure, keeping the frypot chamber at 14.5 psi (999 mbar); if this occurs, turn the main power switch to OFF to release all pressure from the frypot **WARNING** **If safety relief valve activates, turn main power switch to the OFF position. To avoid serious burns and injuries, have fryer serviced before next use.**

3-1. OPERATING COMPONENTS (Continued)

Item	Description	Function
18	Safety Relief Valve Ring	 **DO NOT PULL THIS RING. SEVERE BURNS FROM THE STEAM WILL RESULT.**
19	Pressure Gauge	Indicates the pressure inside the frypot
20	Solenoid Valve	An electromechanical device that causes pressure to be held in the frypot; the solenoid valve closes at the beginning of the Cook Cycle and is opened automatically by the timer at the end of the Cook Cycle; if this valve becomes dirty or the teflon seat nicked, pressure will not build up and it must be repaired
21	Drain Valve (Only the Handle is Shown)	A two-way ball valve that is normally close; turn the handle to drain the shortening from the frypot, into the filter drain pan **DO NOT OPEN THE DRAIN VALVE WHILE FRYPOT IS UNDER PRESSURE. HOT SHORTENING WILL EXHAUST AND SEVERE BURNS WILL RESULT.**
22	Drain Interlock Switch	A microswitch that provides protection for the frypot in the event an operator inadvertently drains the shortening from the frypot while the main power switch is on; the switch automatically shuts off the heat when the drain valve is opened
23	Filter Drain Pan	The removable pan that houses the filter and catches the shortening when it is drained from the frypot; it is also used to remove and discard old shortening **When moving filter drain pan containing hot shortening, use extreme care to avoid burns from hot surfaces or splashing.**

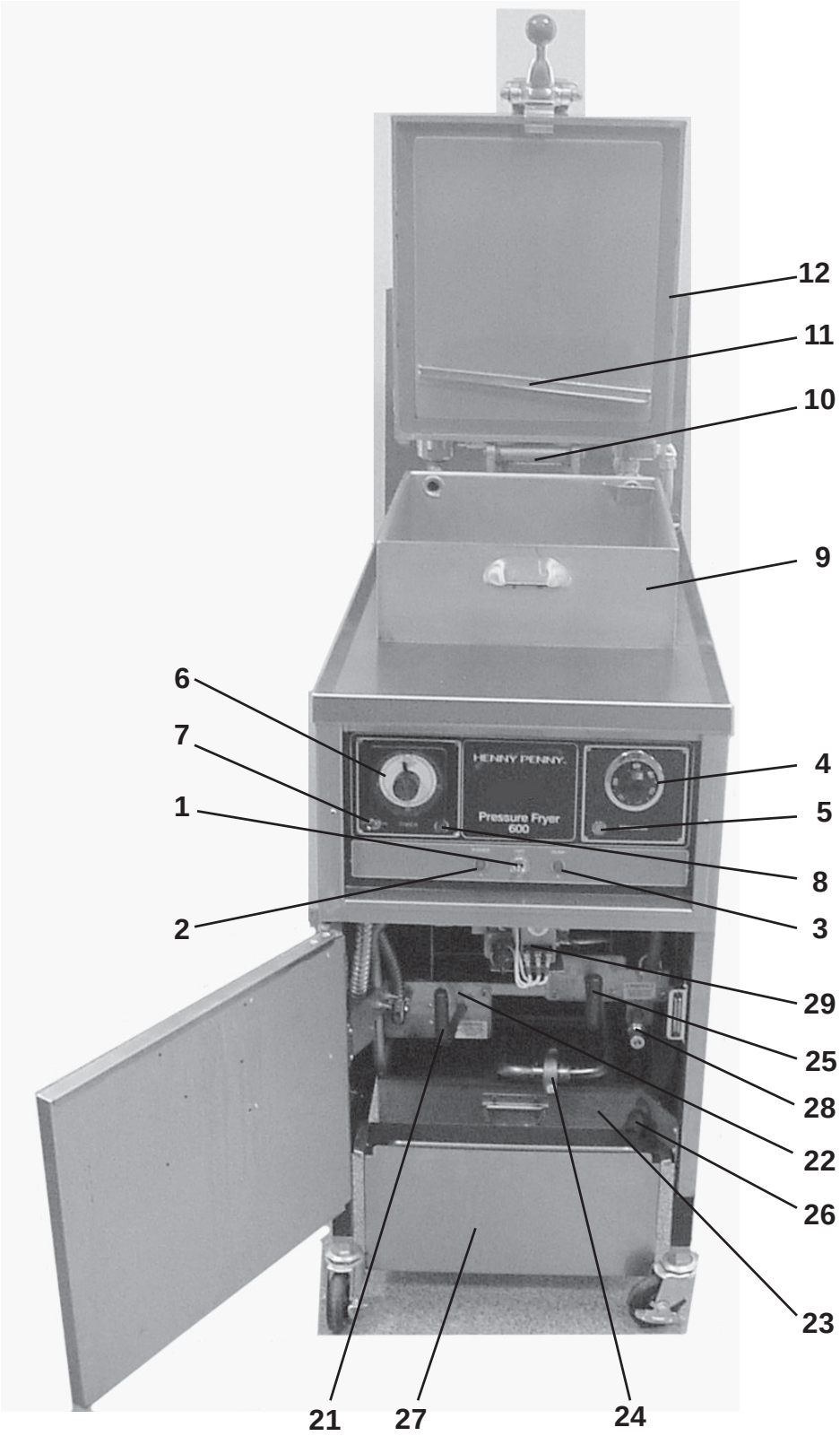
3-1. OPERATING COMPONENTS (Continued)

Item	Description	Function
24	Filter Union	Connects the filter to the filter pump, and allows easy removal of the filter and drain pan
25	Filter Valve	When the power switch is in the PUMP position, this two-way valve directs filtered shortening from the drain pan, back into the frypot
26	Condensation Drain Line	A hose used to route the condensation collected within the steam exhaust system, to the condensation pan
27	Condensation Drain Pan	The collection point for the condensation, formed within the steam exhaust system; remove and empty periodically
28	Rinse Hose (Optional)	A hand-held hose used to rinse food particles from the frypot into the filter pan; attaches to a quick disconnect fitting
29	Gas Control Valve (Gas Models Only)	Controls the gas flow to the burner; the pilot is lit manually
30	High Temperature Limit  Gas  Electric	A control that senses the temperature of the shortening; if the temperature of the shortening exceeds the safe operating limit, this control opens and shuts off the heat to the frypot; when the temperature of the shortening drops to a safe operation limit, the control must be manually reset by pressing the red reset button, located under the control panel, behind the door
31	Fuses (Electric Models Only)	A protective device which breaks the circuit when the current exceeds the rated value
32	Contactors (Electric Models Only)	Relays that route power to the heating elements; one relay is in series with the high limit, the other one is in series with the controls; the standard unit uses 2 electromechanical contactors, while the computer controlled units have one electromechanical and one mercury contactor
33	Circuit Breaker (Single Phase Only)	Opens the electrical circuit, and removes power to elements



ELECTRIC MODEL

Figure 3-1. Operating Controls



GAS MODEL

Figure 3-2. Operating Controls

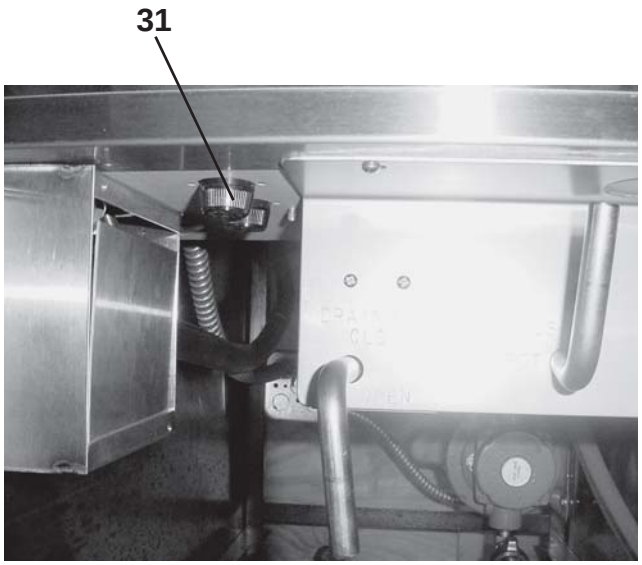


Figure 3-3. Operating Controls

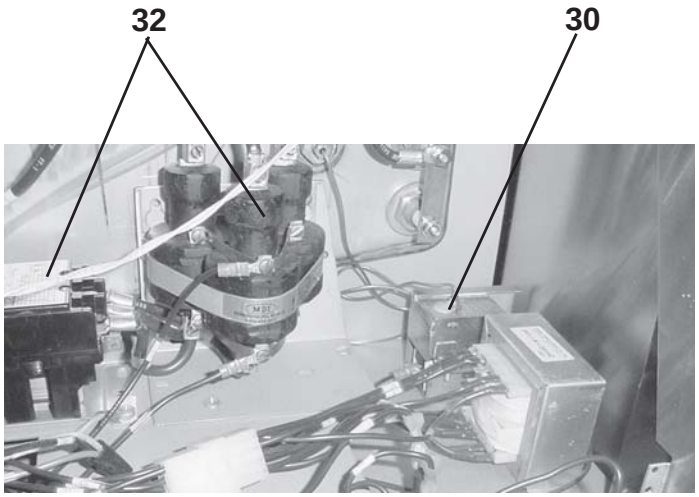


Figure 3-6. Operating Controls

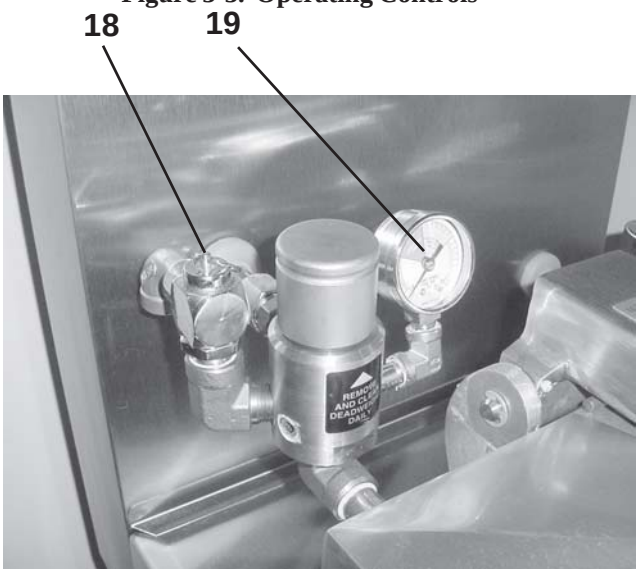


Figure 3-4. Operating Controls

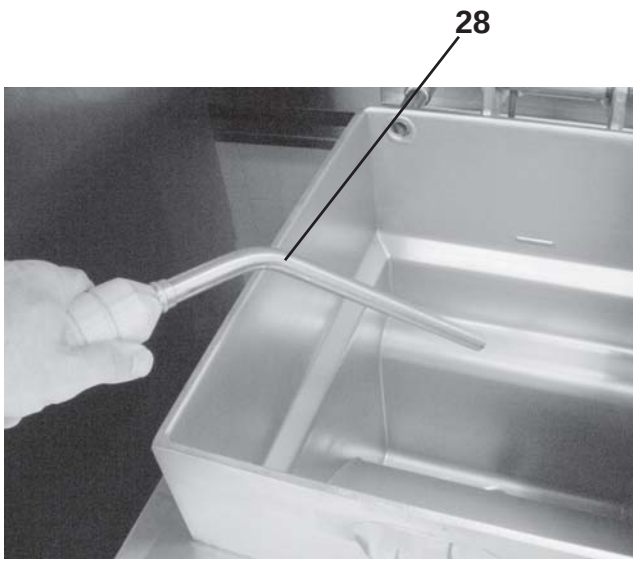


Figure 3-7. Operating Controls

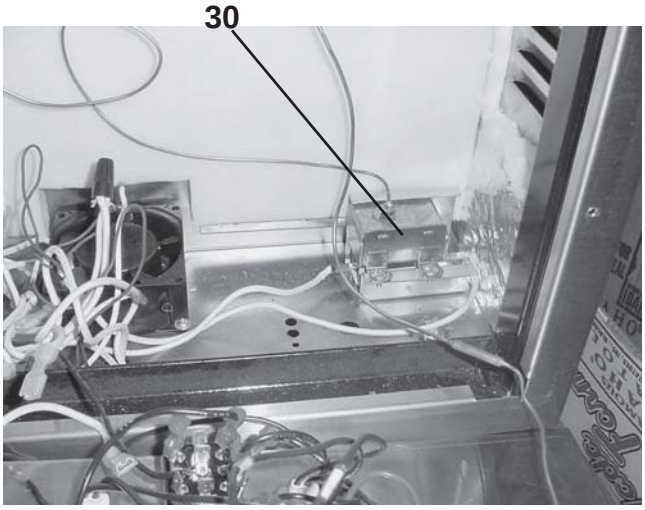


Figure 3-5. Operating Controls

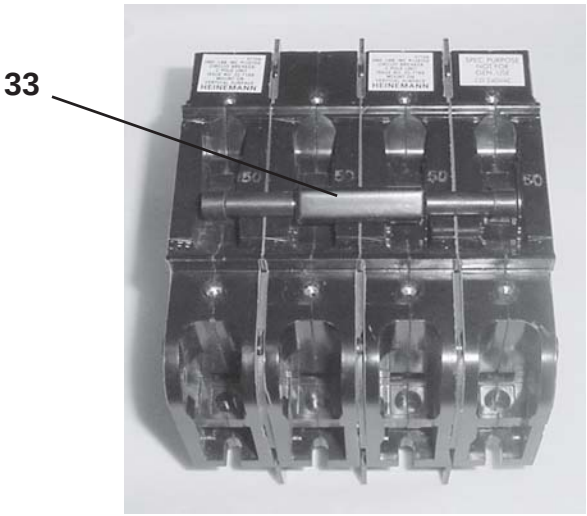
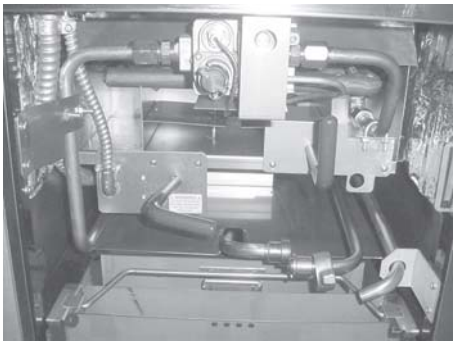


Figure 3-8. Operating Controls

3-2. START-UP (PREHEAT) PROCEDURES

VALVES CLOSED (ELECTRIC)



VALVES CLOSED (GAS)

Step 10

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

1. Check to see that all of the control switches are turned to the OFF position.
2. Be sure the drain valve and filter valve are CLOSED.
3. Remove the fry basket from the frypot. Leave the lid up.
4. Fill the frypot to the level indicator line with shortening. Refer to Filling and Adding Shortening Section.
5. Connect power to the fryer.
6. On gas models, light the pilot. Refer to the Installation Section.
7. Move the main power switch to the position marked POWER.
8. Turn the thermostat knob to 325°F (163°C). The temperature light will go on.
9. When the shortening temperature reaches 325°F (163°C) the temperature light will go off.
10. Thoroughly stir the shortening to stabilize the temperature throughout. Make sure the shortening in the bottom of the pot is agitated and evenly heated.
11. After the shortening temperature has stabilized for a minimum of 30 minutes, check the shortening temperature using a good deep fat thermometer (Henny Penny part number 12106). If off more than 5ºF, refer to the technical manual or call your local independent Henny Penny distributor.

3-2. START-UP (PREHEAT) PROCEDURES (Continued)

12. If the shortening was not filtered the night before at shutdown, it should be filtered now, after the shortening reaches the frying temperature (325°F (163°C)) and before the fryer is used. Refer to Filtering of Shortening Section.

DANGER
FIRE HAZARD

IF THE SHORTENING TEMPERATURE EXCEEDS 420°F (216°C), IMMEDIATELY SHUT OFF THE POWER AT THE MAIN CIRCUIT BREAKER AND HAVE THE FRYER REPAIRED. IF SHORTENING TEMPERATURE EXCEEDS ITS FLASHPOINT, FIRE WILL OCCUR, RESULTING IN SEVERE BURNS AND/OR PROPERTY DAMAGE.

13. Lower the empty basket into the frypot. (Add food later.)
14. Turn the thermostat to your selected frying temperature.
15. Turn the TIMER to your selected frying time. You are now ready to start frying.

NOTICE

Do not permit the fryer to set for an extended period of time at a high temperature (325°F (163°C) or above), because the shortening breaks down much sooner. When the fryer is not being used for frying, set the thermostat back to 275°F (135°C) or below.

3-3. FILLING OR ADDING SHORTENING

CAUTION

The shortening level must always be at the frypot level indicator on the rear of the frypot (see photo on next page). Failure to follow these instructions could result in a fire and/or damage to the fryer.

When using solid shortening, it is recommended to melt the shortening on an outside heating source before placing it in the frypots. The elements on electric fryers, or the frypot surface on gas fryers, must be completely submerged. Fire or damage to the frypot could result.

3-3. FILLING OR ADDING SHORTENING (Continued)

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

WARNING
BURN RISK

To avoid severe burns when pouring hot shortening into frypot, wear gloves and take care to avoid splashing.

2. The electric model 500 requires 48 lbs. (21.8 kg) of liquid shortening, and the model 561 requires 65 lbs. (29.5 kg). The gas model requires 43 lbs. (19.5 kg). Model 500 fryers have 2 level indicator lines inscribed on the rear wall of the frypot, whereas the models 561 & 600 have only 1 level indicator. The level indicator lines show the proper shortening levels.

3. Cold shortening should be filled to 1/2-inch (12.7 mm) below a single level indicator line, and frypots with 2 level indicator lines, cold shortening should be even with the lower level indicator line. The shortening expands when heated and should be at the level indicator line when the shortening is hot, or the top level indicator line on model 500s.

3-4. CARE OF THE SHORTENING

DANGER
OVERFLOW RISK

FOLLOW THE INSTRUCTIONS BELOW TO AVOID SHORTENING OVERFLOWING THE FRYPOT, WHICH COULD RESULT IN SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.

1. To protect, and get the maximum life out of the shortening, lower the temperature to 275° F (135° C) or below, when the fryer is not in immediate use. Deteriorated shortening smokes badly, even at lower temperatures.

2. Frying breaded food products requires frequent filtering to keep the shortening clean. The shortening should be filtered after every 3 to 6 Cook cycles. For the best quality product, Do not exceed 6 Cook Cycles without filtering. Refer to Filtering of Shortening Section.

3. Maintain the shortening at the proper cooking level. Add fresh shortening as needed.

3-4. CARE OF THE SHORTENING (Continued)

4. Do not overload the baskets with product (12 lbs. (5.4 kg.) for model 600 fryers; 14 lbs (6.4 kg.) for model 500 fryers and 18 lbs. (8.2 kg.) for the model 561) or place product with extreme moisture content into baskets.

DANGER
FIRE HAZARD

WITH PROLONGED USE, THE FLASHPOINT OF SHORTENING IS REDUCED. DISCARD THE SHORTENING IF IT SHOWS SIGNS OF EXCESSIVE SMOKING OR FOAMING, OR SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE COULD RESULT.

3-5. FRYING PROCEDURE

This single stage frying method is our recommended way to fry using the Henny Penny Pressure Fryer combined with our special blends of PHT Fryer Breading Mixes. The following table provides the suggested frying times and temperatures for single-stage cooking:

NOTICE

All the suggested time and temperature settings are for a 10 pound (4.5 kg) load.

Product (size per piece)	Temperature	Time(Min.)
Chicken (2-1/4 lbs (1 kg), 8 or 9 pieces)	315ºF (157ºC)	10-11
Fish (4 ozs (.11 kg))	315ºF (157ºC)	3.5
Shrimp	315ºF (157ºC)	2
Trout (10 to 16 ozs (.28-.45 kg))	315ºF (157ºC)	5
Pork Chops (4 to 5 ozs,(.11-.14 kg), $^1/_2$ to $^3/_4$ ins (12.7-19 mm) thick)	315ºF (157ºC)	5
Ribs (2-1/2 lb (1.13 kg) rack)	275°F) (135ºC)	14
Cubed Steak (6 to 10 ozs,(.17-.28 kg), 1/4 to 1 in (6.4-25.4 mm) thick)	315ºF (157ºC)	5
Veal Cutlet (4 ozs (.11 kg))	315ºF (157ºC)	4
Potatoes (10 lbs (4.5 kg), cut in wedges)	315ºF (157ºC)	8

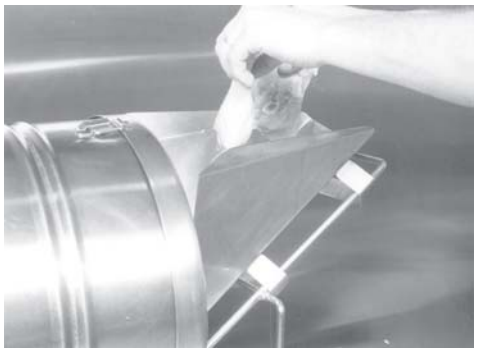
3-5. FRYING PROCEDURE (Continued)

Step 1

1. Take the chicken parts, either 4 or 5 cut-up chickens, from the cooler and place in a scullery sink. Wash the chicken and, at this point, break the thigh from the joint of the backbone.

Step 2

2. Remove any excess fat from the thigh.
3. Remove the chicken from the water and drain slightly, but allow the parts to remain moist.



Step 4

4. If a breading machine is used, fill the breading drum with approximately 8 to 10 pounds of PHT Breading Mix. Feed the moist but drained pieces into the chute at one end of the breader.

Step 5

5. Allow the breaded pieces to fall onto a tray as they come out of the breader drum.

3-5. FRYING PROCEDURE (Continued)

Step 6

6. If a breading machine is not used, the food should be placed in the dry mix and hand tumbled so that each piece of food is completely covered.
7. Knock off any excess breading and place the breaded product on a tray for cooler storage. Place a damp cloth over the breaded food to retain moisture. The breaded food should be held for a minimum of 30 minutes before frying so that it can absorb spices from the breading and so that breading can better adhere to the product.
8. Prepare the fryer per Start-up (Preheat) Procedures Section.
9. Stir the hot shortening.
10. Place the empty fry basket into the shortening.
11. Determine the time and temperature settings according to the type of product to be fried.
12. Set the thermostat to the desired temperature.
13. Set the timer dial, but do not turn on yet.

NOTICE

Before placing the product into the basket, make certain that the shortening is at the correct frying temperature for the type of product. Also check that the TEMPERATURE light is off.

Step 14

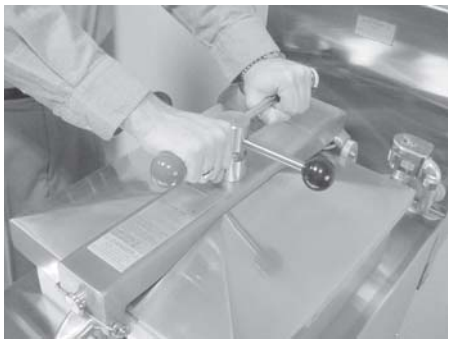
14. Place the food into the submerged basket by first putting in the largest pieces (thighs and drumsticks). This gives the large and more difficult pieces time to fry a few extra seconds in the shortening. Leave the lid open.

CAUTION

Be certain the shortening is never above the level indicator line. The maximum load size is 12 lbs. (5.4 kg.) for model 600 fryers; 14 lbs (6.4 kg.) for model 500 fryers and 18 lbs. (8.2 kg.) for the model 561. Failure to follow these instructions could result in a fire and/or damage to the fryer.

3-5. FRYING PROCEDURE (Continued)

Step 16



Step 17

15. Lift the basket slightly out of the shortening and shake it, causing the pieces to separate. Return the basket to the shortening. Doing this will prevent white spots on the finished product.

16. Remove the basket handle and close the lid quickly. Latch the lid with the lid latch.

17. Tighten the lid spindle clockwise to properly secure and seal the lid. Align the red knob on the spindle with the red knob on the lid latch.

LID MUST BE LATCHED PROPERLY OR PRESSURIZED SHORTENING AND STEAM MAY ESCAPE FRYPOT. SEVERE BURNS WILL RESULT.

18. Turn the TIMER switch to ON.

19. Within a few minutes, the pressure gauge should increase to the OPERATING ZONE. If it does not, recheck the procedures and then refer to the troubleshooting section.

20. At the end of the Cook Cycle (the timer reaches zero), the fryer will automatically depressurize, the timer buzzer will sound, and the timer light will go off. Turn the TIMER switch to OFF. The timer automatically resets to the previously selected time setting.

<u>DO NOT</u> LIFT HANDLE OR FORCE LID LATCH OPEN BEFORE PRESSURE GAUGE READS "0" PSI. ESCAPING STEAM AND SHORTENING WILL RESULT IN SEVERE BURNS.

3-5. FRYING PROCEDURE (Continued)

21. After the pressure drops to zero, turn the spindle counterclockwise approximately one turn.

CAUTION

Do not spin or flip the spindle cross arm when opening the lid. Damage to the acme nut inside the crossbar could result.

22. Raise the lid promptly to allow most of the condensation on the lid to drain down and out through the drain channel and not back into the shortening.

CAUTION

To avoid damage to the hinge, do not let the lid slam up against its backstop.

Step 23

23. Insert the handle into the basket. Lift the basket and hang it on the side of the frypot to drain. Allow the product to drain approximately 15 seconds before dumping it onto a tray.

24. Place the product into a warming cabinet immediately.

25. Before frying the next load, wait until the TEMPERATURE light goes off, indicating the shortening has reheated.

3-6. REGULAR MAINTENANCE SCHEDULE

As in all food service equipment, the Henny Penny pressure fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance.

Procedure	Frequency
Filter pump motor protector-manual reset	As required
Filtering of shortening	Every 3 to 6 frying cycles
Cleaning the Optional Crumb pan	As required
Filter pump problem prevention	As required
Changing of shortening	As required
Changing the filter envelope	As required
Changing the charcoal filter	As required
Cleaning the frypot	Before changing the shortening
Cleaning the deadweight valve	Daily
Night closing procedures	Daily
Check optional rinse hose for deterioration	Weekly
Reversing the lid gasket	Quarterly
Lid lubrication	Quarterly
Limit stop adjustment	Quarterly
Check tightness of spreader bars	Quarterly
Clean safety relief valve	Annually

3-7. FILTER PUMP MOTOR PROTECTOR-MANUAL RESET

The filter pump motor is equipped with a manual reset button, located on the rear of the motor, in case the motor overheats. Wait about 5 minutes before attempting to reset this protective device to allow motor to cool. The filter motor is on the rear of the fryer. It takes some effort to push the reset, and a screwdriver can be used to help reset the button.

Electric fryers with serial numbers of HB013JB & below, and gas fryers with serial numbers of GA085JB & below, can push the reset button, by removing the access panel on the left side panel of the unit.

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

3-8. 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 thermostat and the main power switch to the OFF position. Remove and clean the fry basket in soap and water. Rinse thoroughly.

NOTICE

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

Step 2

2. Use a metal spatula to scrape any build-up from the sides of the frypot. Do not scrape heating element on electric units, or the curved portion of the gas frypot.

CAUTION

Scraping the electric fryer elements, or the curved portion of the gas frypot, produces scratches in these surfaces causing breading to stick and burn.

WARNING

The filter drain pan must be as far back under fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions causes splashing of shortening and could result in personal injury.

Surfaces of fryer and basket will be hot. Use care when filtering to avoid getting burned.

Step 4

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 fryer brushes (Henny Penny part number 12105 includes both brushes) to clean the side of the frypot and the heating elements (if electric unit). If the drain fills with breading, use the white brush to push the breading into the filter pan.

3-8. FILTERING OF SHORTENING (Continued)

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. Lower lid and hold closed.

   d. Move the main power switch to the PUMP position. Carefully open the lid to see if the shortening is returning properly. Fill frypot 1/3 full, then turn off pump.

Step 6e

Step 7a

DANGER

BURN RISK

FAILURE TO HOLD THE LID CLOSED SO THAT THE FIRST SURGE OF THE RETURNING SHORTENING WILL NOT SPLASH OUT OF THE FRYPOT, WILL RESULT IN SEVERE BURNS.

IF THERE ARE AIR BUBBLES COMING UP IN THE SHORTENING, IT'S POSSIBLE THAT THE FILTER CONNECTION AT THE UNION ON THE FILTER TUBE IS NOT TIGHTENED PROPERLY. IF SO, TURN OFF THE PUMP AND USE PROTECTIVE CLOTH OR GLOVE WHEN TIGHTENING THE UNION. THIS UNION WILL BE HOT AND SEVERE BURNS COULD RESULT.

   e. Wash down and scrub the sides of the frypot. Use "L" brush to clean the heating elements.

   f. After the sides and bottom are cleaned, open the drain valve.

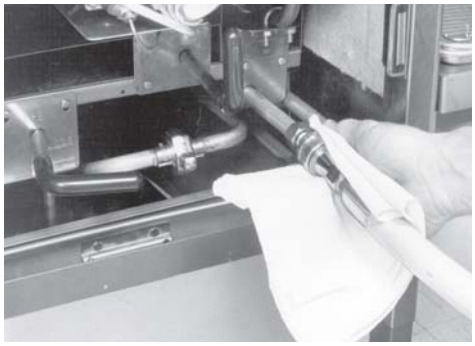
7. If an optional filter rinse hose is available on your fryer, the following cleaning procedure may be used.

   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.

3-8. FILTERING OF SHORTENING (Continued)

Step 7b

Step 7c



Step 7f

b. While holding the wooden handle, make sure the hose nozzle is pointed down into the bottom of the frypot. Pull the lid down over the nozzle, close the filter valve, and move the main power switch to the PUMP position. Hold nozzle carefully to avoid excessive splashing.

WARNING
BURN RISK

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

c. Rinse the frypot interior. Especially work on hard to clean areas, like the frypot bottom. On electric models clean around heating elements.

d. After sufficient rinsing with shortening, close the drain valve.

e. Turn the main power switch to the OFF position.

DANGER

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.

f. Detach the hose. Raise the fitting end of hose high for a minute to allow the remaining shortening in the hose to drain into the frypot.

8. Pump all the shortening out of the filter pan and back into the frypot. Close lid during first surge of pumping.

3-8. FILTERING OF SHORTENING (Continued)

Step 9

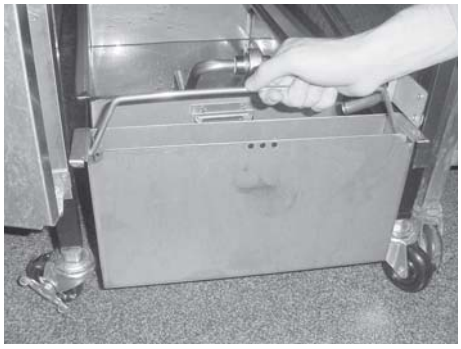
9. When the pump is pumping air only, the shortening in the frypot will appear to be boiling. Close the filter valve first and then move the main power switch from PUMP to OFF. This will keep the filter pump and lines from filling up with shortening.

NOTICE

When bubbling occurs, immediately close the filter valve. This prevents aeration of the shortening, therefore increasing shortening life.

10. Check the level of the shortening if necessary, until it reaches the level indicator line on the rear wall of the frypot, or the top level indicator line on model 500s..

11. After completing the filtering operation, empty and replace the condensation drain pan.



Step 11

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

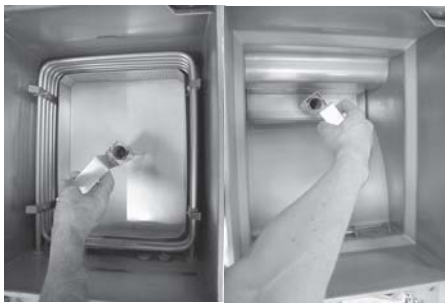
3-9. CLEANING THE OPTIONAL CRUMB PAN

The crumb pan allows improved filtration process because finer, hard to filter particles are now retained within the pan. Crumb accumulation within the filter pan is reduced, and it is quicker to pump the shortening back into the frypot. Also, cracklings can be taken out of the crumb pan and used for gravy.

See crumb pan removal procedure below:

Electric Gas

1. Drain shortening from frypot to access pan.



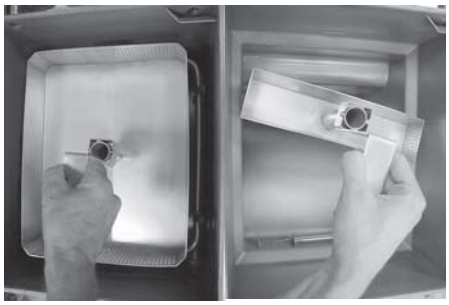
Electric Gas

2. Insert provided handle at angle to get by support nubs on shaft.

Use protective cloth or gloves when removing the crumb pan. The crumb pan and frypot surfaces may be hot and burns could result.

Electric Gas

3. Turn handle until notches in handle are below support nubs on shaft.



Electric Gas

4. Lift crumb pan out of frypot.

5. Clean frypot of all crumbs before reinstalling crumb pan and returning shortening to frypot.

3-10. FILTER PUMP PROBLEM PREVENTION

The following steps will help prevent filter pump problems:

1. Make certain the charcoal filter is installed with the smooth side down and the arms on the frame are clamped down over the protrusions on the outside of the frame.

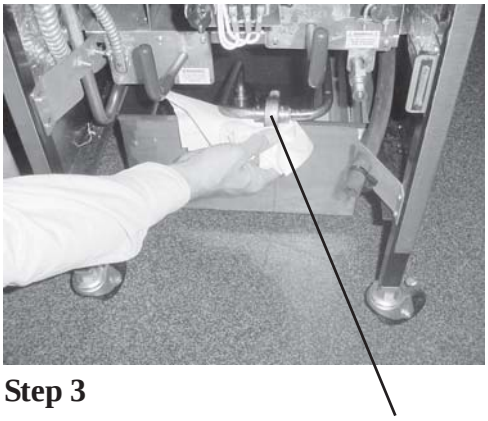
2. The filter valve is to be closed at all times during frying.

3. Pump all the shortening from the filter lines by running the filter pump motor until the shortening in the frypot appears to be bubbling or boiling.

3-11. 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. Remove and empty the condensation drain pan.
3. Disconnect the filter union and remove the drain pan from under the frypot. If available, a drain pan may have casters under it, allowing easy transport of filter pan and filter assembly.



Step 3

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

If the filter pan is moved while full of shortening, use care to prevent splashing, or burns could result.

4. Lift the screen assembly from the drain pan.

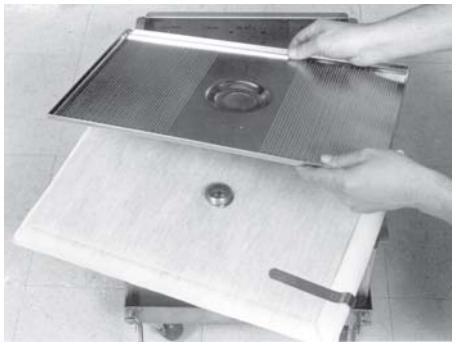
5. Wipe the shortening and crumbs from the drain pan. Clean the drain pan with soap and water, then thoroughly rinse with hot water.

Step 4

3-11. CHANGING THE FILTER ENVELOPE (Continued)

Step 7

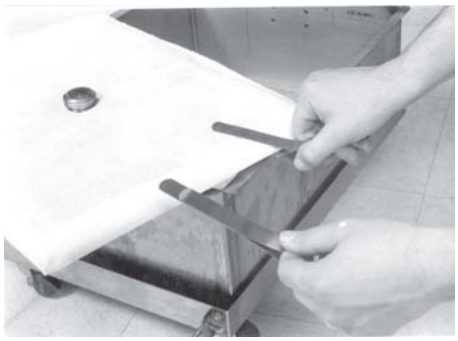
6. Unthread the suction standpipe from the screen assembly.



Step 8

7. Remove the crumb catcher and clean thoroughly with soap and water. Rinse thoroughly with hot water.

8. Remove the filter clips and discard the filter envelope.



Step 9

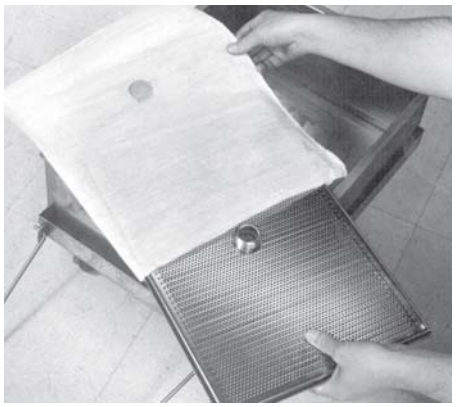
9. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.

NOTICE

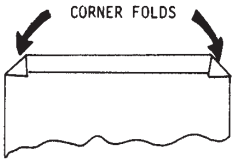
Be sure that the filter screens, crumb catcher, filter clips, and the suction standpipe are thoroughly dry before assembly of filter envelope as water will dissolve the filter paper.

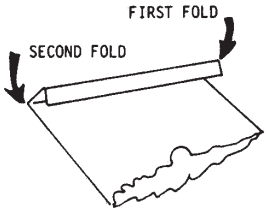
10. Assemble the top filter screen to the bottom filter screen.

3-11. CHANGING THE FILTER ENVELOPE (Continued)



Step 12





11. Slide the screens into a clean filter envelope.

12. Fold the corners in and then double fold the open end.

13. Clamp the envelope in place with the two filter retaining clips.

14. Replace the crumb catcher screen on top of the filter paper. Screw on the suction standpipe assembly.

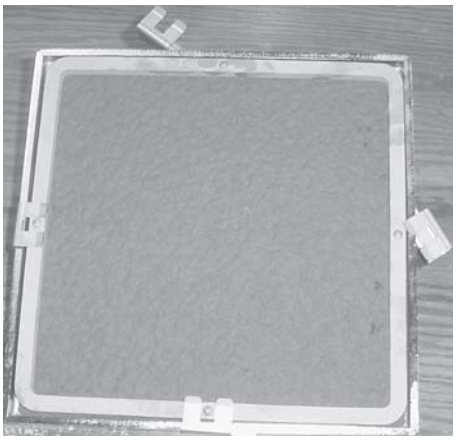
15. Place complete filter screen assembly back into filter drain pan and slide pan back into place beneath the fryer.

16. Connect the filter union by hand. Do not use a wrench to tighten.

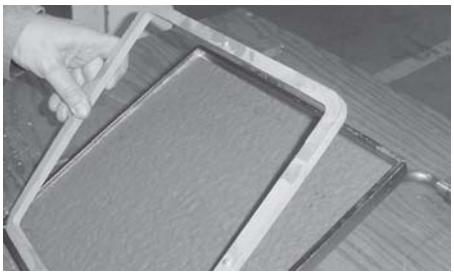
17. Slide the condensation drain pan back into place. The fryer is now ready to operate.

3-12. CHANGING THE CHARCOAL FILTER

Step 3



Step 7



Step 7

The charcoal filter should be changed every day 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 condensation drain pan.
3. Disconnect the filter union and remove the filter drain pan from beneath the frypot.

WARNING
BURN RISK

Use protective cloth or glove when disconnecting the filter union and removing the charcoal filter assembly, or severe burns could result.

If the filter pan is moved while full of shortening, use care to prevent splashing, or severe burns could result.

4. An optional filter pan dolly can be used to safely transport filter pan filled with hot shortening.
5. Discard shortening, or pump shortening back into frypot.
6. Wearing protective gloves or using a cloth, remove the charcoal filter assembly from drain pan.
7. Set charcoal filter assembly on a counter or table and turn the 4 clips securing the charcoal pad frame, and pull frame from assembly.

3-12. CHANGING THE CHARCOAL FILTER (Continued)

8. Remove and discard old filter pad. Clean and dry pan, frame, and grid thoroughly.

Step 9

9. Place grid, frame and new charcoal filter pad in assembly with smooth side facing the grid and secure with clips.

10. Slide the drain pan back into place under the fryer and connect the filter union by hand. Do not use a wrench to tighten.

11. Slide the condensation drain pan back into place. The fryer is now ready to operate.

3-13. 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:

1. Turn the main power switch to OFF, and unplug unit from the wall receptacle.

WARNING

Moving either the frypot, or filter pan, while containing hot shortening is not recommended. Hot shortening can splash out. Severe burns could result.

The filter drain pan must be as far back under the fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions causes splashing of shortening and could result in personal injury.

3-13. CLEANING THE FRYPOT (Continued)

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 and 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 (Henny Penny part number 12101) 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 highly alkaline. Avoid splashing or other contact of the solution with your eyes or skin. Severe burns and possible blindness can result. Care fully read the instructions on the cleaner. If solution comes in contact with your eyes, rinse thoroughly with cool water and see a physician immediately.

CHEMICAL SPLASH GOGGLES

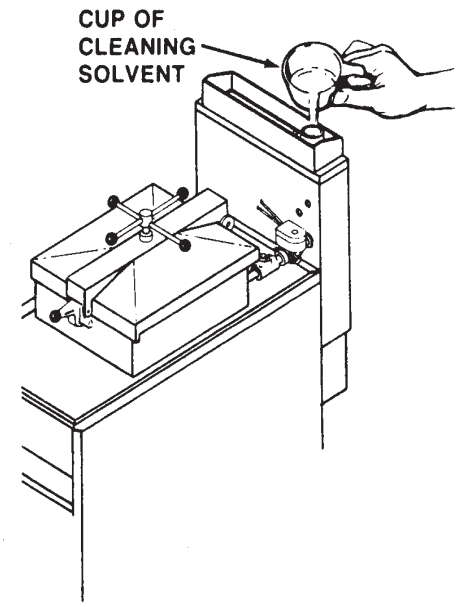
CHEMICAL RESISTANT GLOVES

5. Set the thermostat to 195ºF and turn main power switch to the POWER position.

DANGER
BURN RISK

<u>DO NOT</u> CLOSE LID WITH WATER AND/OR CLEANER IN FRYPOT. WATER UNDER PRESSURE BECOMES SUPERHEATED. WHEN LID IS OPENED, ESCAPING WATER AND STEAM WILL RESULT IN SEVERE BURNS.

3-13. CLEANING THE FRYPOT (Continued)



6. When the heat light goes out and solution temperature is at 195ºF, immediately move the main power switch to OFF.

CAUTION

Watch the cleaning solution constantly to make sure it does not boil over causing damage to controls.

WARNING
BURN RISK

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

NOTICE

Pour a cup of hot cleaning solution (taken from the frypot) into the condensation tower to keep it free and clean.

7. Let the cleaning solution stand for 15 to 20 minutes with the thermostat off.
8. Using the fryer brush (Henny Penny part number 12105), scrub the inside of the frypot, the lid liner, and around the countertop of the fryer.

CAUTION

Do not use the cleaning solution on the lid or the lid hinge. These parts are aluminum and will corrode if the PHT cleaner comes in contact with them.

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.
Do not use a water jet (pressure sprayer) to clean unit or component damage could result.

9. After 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.
10. Replace the empty drain pan, close the drain valve and refill the frypot with plain hot water to proper level.

3-13. CLEANING THE FRYPOT (Continued)

11. Add approximately 8 ounces of distilled vinegar and bring the solution to 195º F.
12. Using a clean brush, scrub the interior of the frypot and lid liner. This will neutralize the alkaline left by the cleaning compound.
13. Drain the vinegar rinse water and discard.
14. Rinse down the frypot, using clean hot water.
15. Thoroughly dry the drain pan, and the frypot interior.

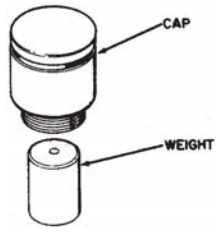
NOTICE

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.

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

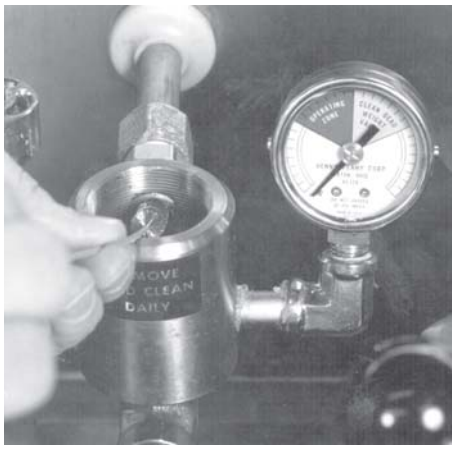
3-14. CLEANING THE DEADWEIGHT ASSEMBLY

At the end of each day, the deadweight assembly valve must be cleaned as follows:



DANGER
BURN RISK

DO NOT ATTEMPT TO REMOVE DEADWEIGHT CAP WHILE FRYER IS OPERATING. SEVERE BURNS OR OTHER INJURIES WILL RESULT.



Step 3

1. Turn the main power switch to the OFF position. Be sure all pressure has been released and open the lid.
2. Unscrew the deadweight cap and remove the cap and dead weight.

WARNING

Deadweight cap may be hot. Use protective cloth or glove, or burns could result.

Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.

3. Clean the exhaust tube with stainless steel brush (Henny Penny part number 12147).

3-14. CLEANING THE DEADWEIGHT ASSEMBLY (Continued)

4. Clean the deadweight cap and weight in hot detergent water. Make certain to thoroughly clean the inside of the valve cap and the deadweight.

5. Clean the deadweight orifice and the inside of the deadweight assembly body with a clean lint-free cloth.

Step 6

6. Dry the deadweight and deadweight assembly cap.

7. Replace deadweight and deadweight assembly cap. Finger tighten the cap.

3-15. NIGHT CLOSING PROCEDURES

At the end of each day or shift, perform the following procedures:

1. Filter the shortening per Filtering of Shortening Section.
2. Move the main power switch and the thermostat switch to their OFF positions.
3. Place the fryer basket in a sink for cleaning.
4. Clean the deadweight assembly per Cleaning the Deadweight Assembly Section.
5. Dump the water from the condensation drain pan.

CAUTION

If disconnection of the cable restraint is necessary, be sure to reconnect the restraint after the fryer has been returned to its originally installed position.

3-16. OPERATING INSTRUCTIONS FOR OPTIONAL DIRECT-CONNECT SHORTENING SYSTEM

Figure 1

1. Connect the female quick disconnect, that is attached to the hose in the rear of the fryer, to the correct male quick disconnect at the wall. Once attached, the hose can remain connected unless the fryer is moved. Figure 1.

CAUTION

In order for the system to work properly, attach the hose to the shortening return line only.

2. Open the drain valve and drop the shortening from the desired frypot, into the drain pan.

Figure 2

3. Once all shortening is gone from frypot, turn the red handle counterclockwise, into the down position and hold. Figure 2.

4. While holding the handle down, turn the POWER/PUMP switch to the PUMP position. Shortening is now pumped from the drain pan.

5. Once all the shortening is out of the drain pan, turn the POWER/PUMP switch to the OFF position.

6. Turn red handle back to original position.

7. Frypot is now ready for fresh shortening.

3-17. REVERSING THE LID GASKET

Reversing the lid gasket helps to prevent early failure of lid gasket and the loss of pressure during a cook cycle.

1. Back the 4 lid liner screws (2 on each side) out about 1/2 inch (12.7 mm).

2. Using a thin blade screwdriver pry out the gasket at the corners, and then pull gasket from lid.

NOTICE

Check the gasket for any tears or nicks. If the gasket is damaged, it needs to be replaced.

3. Clean the gasket and gasket seat with hot water and cleaning detergent. Rinse with clean hot water.

4. Install the gasket with the “good” side out and tighten the 4 screws.

NOTICE

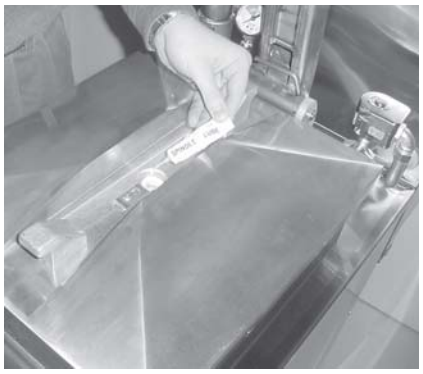
Install the four corners of the lid gasket. Smooth the gasket into place, working from the corners towards the middle of each side.

3-18. LID LUBRICATION

To extend the life of lid components, lubricate the ball seat and spindle, following the steps below.

1. Close and latch the lid, and turn the spindle counterclockwise until it stops.

2. Press down on the front of the cross bar, pull out the release pin, lift the latch, and raise the cross bar.



3. Using spindle lube (part no. 12124), lubricate the ball seat in the center of the lid cover.

4. Turn spindle clockwise until it stops and then lubricate the threads on the spindle using the spindle lube.

5. Turn the spindle counterclockwise until it stops, line up the lid cover with the cross bar, pull the release pin out, and firmly press the cross bar back into place.

6. The fryer is now ready for use.

3-19. LIMIT STOP ADJUSTMENT

To extend the life of the lid gasket and help prevent steam leakage, check the limit stop adjustment quarterly, following the steps below.

Step 2

Step 3

1. Close and latch lid, and turn spindle counterclockwise until it stops.

2. Using a 3/16” Allen wrench, loosen the 2 set screws on the outer collar of the limit stop.

3. Turn the inner collar clockwise until it stops.

NOTICE

Insert a small screwdriver or Allen wrench in the hole in the inner collar to assist you in turning the collar.

4. Turn spindle clockwise until it stops. The lid gasket is now touching the frypot rim.

5. From the front of the fryer, turn the spindle at least 3/4 of a turn, but not over 1 turn. One of the spindle arms should be lined up with the red ball of the latch, at this time.

6. Slightly turn the spindle past this position, so it should show in about the 7 o’clock position.

NOTICE

The 7 o’clock position is only to allow slight additional turning of the spindle to relieve any side pressure against the locking pin. Side pressure holds the pin in the locked position, even after all the pressure has released.

When adjustment is complete, if a black ball on the spindle is lined up with the red ball on the latch, unscrew the black ball and the red ball on the spindle and change places on the spindle. The red ball on the spindle should now line up with the red ball on the latch.

3-19. LIMIT STOP ADJUSTMENT (Continued)

7. Turn the inner collar counterclockwise until it stops against the bottom hub of the spindle.

8. Tighten Allen screws.

NOTICE

If the lid cover fails to seal properly, steam escapes from around the gasket during frying. Readjust the limit stop, this time turning the spindle 1 full turn after the initial contact of the lid gasket with the frypot rim (step 5).

3-20. CLEANING THE SAFETY RELIEF VALVE

DANGER
BURN RISK

DO NOT ATTEMPT TO REMOVE THE SAFETY VALVE WHILE FRYER IS OPERATING, OR SEVERE BURNS OR OTHER INJURIES WILL RESULT.

DO NOT DISASSEMBLE OR MODIFY THIS SAFETY RELIEF VALVE. TAMPERING WITH THIS VALVE COULD CAUSE SERIOUS INJURIES AND WILL VOID AGENCY APPROVALS AND APPLI - ANCE WARRANTY.

1. Remove deadweight cap and deadweight.

2. Use a wrench to loosen the valve from the pipe elbow, turn counterclockwise to remove.

3. Clean the inside of the pipe elbow with hot water.

NOTICE

Turn the safety relief valve towards the rear of the fryer when reinstalling the relief valve.

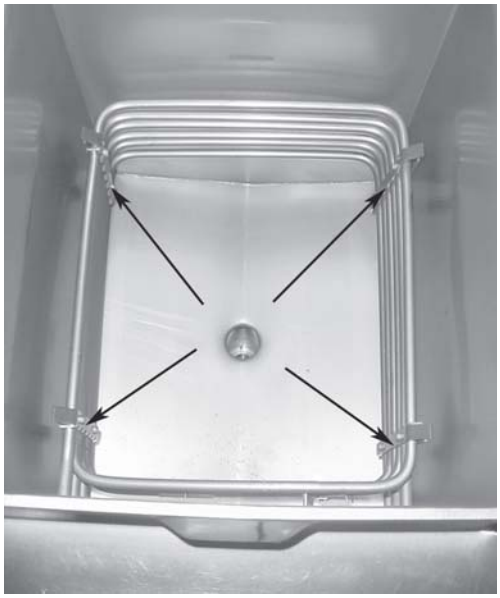
4. Immerse the safety relief valve in a soapy water solution for 24 hours. Use a 1 to 1 dilution rate. The valve cannot be disassembled. It is factory preset to open at 14-1/2 pounds of pressure (999 mbar). If it does not open or close, it must be replaced.

3-21. CHECK & TIGHTEN ELEMENT SPREADER BARS (Model 500 only)

To extend the life of the temperature probe, high limit, and elements, every 90 days check the tightness of the element spreader bar screws, following the steps below:

WARNING
BURN RISK

Drain shortening and allow fryer to cool before proceeding with the following steps. Surfaces of the fryer will be hot and burns could result.



1. Check that all spreader bars are in place (4 sets), and using a 5/16” socket or wrench, tighten all the element spreader screws.

NOTICE

If the bolts or spreaders are missing or damaged, order kit no. 14685 from your nearest Henny Penny distributor.

2. Pump shortening back into frypot and unit is now ready for use.

3-22. SEASONAL SHUTDOWN

1. Drain and clean the frypot per Cleaning the Frypot Section.
2. Turn the main circuit breaker OFF and unplug the electrical cord, if possible.
3. On gas models turn the gas valve to OFF. Shut off the gas valve on the main gas supply line.
4. Close the lid but do not tighten the spindle.
5. Remove and clean the condensation drain pan.
6. Clean the inside of the steam exhaust tank on gas models.

3-23. CUT-UP FRIED CHICKEN

1. Cut 2 1/2 to 2 3/4 pound (1.13-1.3 kg) net weight birds into 8 or 9 pieces. Nine pieces allows you to serve 3 three-piece dinners from each bird.
2. Wash the chicken parts and drain thoroughly. Break the thigh bone from the front of the backbone and remove excess fat from the thigh.
3. Bread the pieces in advance (if using Henny Penny Fryer Breading Mix) so that the breaded chicken will be held at least 30 minutes before frying. Breading in advance will give the breading an opportunity to permeate the meat and adhere better to the product. The pieces can be breaded and held refrigerated for as long as 24 hours before frying. This procedure eliminates continuous breading and will save labor.
4. Frying temperature for best results is 320°F (160°C) for 10 to 11 minutes.

3-24. CHICKEN QUARTERS

Follow the "Cut-up Fried Chicken" procedure above, allowing an additional 2 to 3 minutes for frying. The portions are larger and will need the additional frying time.

3-25. BARBECUED CHICKEN

1. Whole halves (2 to 2-1/2 lbs. (.9-1.13 kg) less giblets): Prepare the birds by washing and draining thoroughly.
2. Place them into the fryer whole or cut into halves.
3. The frying temperature is 310°F (154°C) for 12 minutes for halves. The whole birds should be fried at 310°F (154°C) for 15 minutes.
4. After the frying has been completed, place the halves or whole birds into a pan of warm barbecue sauce. For best results, allow a minimum of 30 minutes in barbecue sauce before serving.

3-26. FRIED PORK CHOPS/ VEAL CUTLETS

1. Wash and drain the chops thoroughly.
2. Bread the pork chops (4 oz. portion, 1/2-inch to 3/4-inch (.11 kg, 12.7-19 mm) thick)with the Henny Penny Fryer Mix.
3. Fry at 315°F (157°C) for 5 minutes. If the chops are larger, allow an additional minute for each 2 ounce (.06 kg) increase per portion.

3-27. BARBECUED PORK CHOPS

1. Fry the chops (4 oz. (.11 kg) portion) for 5 minutes at 305°F (152°C).
2. After frying has been completed, place the chops in warm barbecue sauce.
3. The chops should remain in the barbecue sauce for 30 minutes prior to serving at 150°F (66°C) minimum.

3-28. BARBECUED RIBS

1. Prepare racks of ribs (racks of 2-1/2 pounds (1.13 kg) and under) by trimming excessive fat.
2. Cut the ribs into proper portions for serving before preparing. (Ribs lightly breaded with Henny Penny Fryer Mix before frying gives additional flavor.)

3-2. BARBECUED RIBS (Continued)

3. The ribs should be fried for 13 minutes at 275°F (135°C).
4. Ribs should then be brushed well on both sides with barbecue sauce, or placed in a pan of warm sauce.
5. Hold ribs in a sauce at 150ºF (66°C), for 30 minutes so flavor can permeate.
6. Racks of ribs that exceed 2-1/2 pounds (.9 kg) will need additional time for frying. Use approximately 15 minutes for 3-pound (1.4 kg) racks.

3-29. TOP SIRLOIN STEAK AND FILET MIGNON

1. For steak (6 to 8 oz. (.17-.23 kg) portions, normal thickness) that is to be served brown outside with pink inside, fry for 4 minutes at 315°F (157°C).
2. To serve a steak with brown outside and no pink inside, fry for 7 to 8 minutes at 315°F (157°C).

3-30. FISH FILLETS

1. Clean, wash and drain. Use 4 oz. (.11 kg) size pieces.
2. Marinate or bread.
3. Fry for 3-1/2 minutes at 315°F (157°C).

3-31. FROG LEGS

1. Clean, wash, and drain.
2. Marinate or bread.
3. Fry for 7 minutes at 315°F (157°C).

3-32. OYSTERS

1. Clean, wash, and drain. Remove shell particles.
2. Bread.
3. Fry at 2 minutes at 315°F (157°C).

3-33. SHRIMP

1. Clean, wash, and drain.
2. Bread.
3. Fry for 3 minutes at 315°F (157°C).

3-34. ROCK LOBSTER TAIL

1. Clean, wash, and drain.
2. Fry for 6 minutes at 315°F (157°C).

3-35. POTATOES

1. Use U.S. No. 1 grade Idaho potatoes, unpeeled. Wash and cut into 8 wedges. Drain and bread.
2. Fry for 8 minutes at 315°F (157°C). If smaller potatoes are used, time may be reduced.

3-36. CORN ON THE COB

1. Clean, wash, and drain.
2. Fry for 4 minutes at 315°F (157°C).

3-37. CAULIFLOWER

1. Clean, wash, and drain.
2. Cut into 1 inch (25.4 mm) pieces.
3. Bread.
4. Fry for 2 minutes at 315°F (157°C).

SECTION 4. TROUBLESHOOTING

4-1. TROUBLESHOOTING GUIDE

Problem	Cause	Correction
Power switch ON but fryer completely inoperative	• Open Circuit	• Fryer plugged in • Check breaker or fuse at wall
Pressure not exhausting at end of cook cycle	• Solenoid or Exhaust line clogged	• Turn OFF and allow fryer to cool to release the pressure in frypot; have all lines, solenoid, and exhaust tank cleaned
Operating pressure too high	• Deadweight clogged	• Turn OFF and allow fryer to cool to release the pressure in frypot; clean deadweight; see Cleaning the Dead-weight Assembly Section

DANGER
BURN RISK

DO NOT OPERATE UNIT IF PRESSURE GAUGE SHOWS HIGH PRESSURE CONDITIONS. SEVERE INJURIES AND BURNS WILL RESULT. IMMEDIATELY PLACE THE POWER/ PUMP SWITCH IN THE OFF POSITION, WHICH RELEASES THE PRESSURE BY ALLOW-ING THE UNIT TO COOL. DO NOT RESUME USE OF UNIT UNTIL CAUSE OF HIGH PRESSURE HAS BEEN FOUND AND CORRECTED.

Pressure does not build	• Not enough product in frypot • Metal shipping spacer not removed from deadweight • Faulty timer component • Lid gasket leaking	• Place full capacity product in frypot when using fresh shortening • Remove shipping spacer; see Unpacking Instructions Section • Have timer checked by service technician • Reverse or replace lid gasket
Shortening not heating	• Gas valve knob turned to the OFF position • Drain valve open • High temperature limit tripped	• Make sure gas control valve knob is turned to the ON position • Close drain valve • Reset high temperature limit; see Operat-ing Controls Section
Foaming or boiling over	• See Boil-Over chart on fryer and beginning of Operation Section in this manual	• Follow Boil-Over procedures from chart
Shortening not draining	• Drain valve clogged	• Push cleaning rod through open drain valve
Filter motor won't run	• Motor overheated	• Reset motor; see Filter Pump Motor Protector-Manual Reset Section

NOTICE

More detailed troubleshooting information is available in the Technical Manual, available at www.hennypenny.com, or 800-417-8405 or 937-456-8405.

GLOSSARY

HENNY PENNY PRESSURE FRYERS

air valve	a valve that allows air into the filter lines when the pump is on in the mixing mode on eight head fryers
airflow switch	a switch that senses the amount of airflow coming from the blower; if the airflow falls below a certain level, the switch cuts power to the gas control valve that shuts down the burners on eight head gas fryers
blower	located on the rear of an eight head gas fryer, the blower pulls flue gases out of the flue and provides the proper amount of air to the burner tubes for efficient combustion
breading	a flour and seasoning mixture used to coat the product prior to frying
burner assembly *(gas fryers only)*	an assembly on gas fryers that houses the pilot light which ignites the gas that heats the fryer
burner chamber *(gas fryers only)*	the area on four head fryers in which the gas combustion that heats the shortening takes place
burner tubes *(gas fryers only)*	the tubes in eight head fryers through which heated air is forced to heat the shortening
carrier	a wire frame inside the eight head frypot that holds five racks of product during the cook cycle
casters	the wheels on bottom of the fryer that allow the unit to roll; casters should be locked when unit is in use and not being moved; casters may be adjusted to help level the fryer
cleaning solution	an agent used to clean the frypot; see recommended cleaning procedures
cold zone	an area in the bottom of the frypot where shortening is cooler than the area above; the zone allows the crumbs to settle without burning
condensation drain pan	a pan located at the bottom of the fryer that collects condensation from the steam exhaust system; the pan should be removed and emptied periodically
cook cycle	a programmed cycle that cooks a particular product at a preselected temperature and for a preselected time
cooking load	the amount of product cooked during a cook cycle
cool	a preset temperature, usually 250° F (121° C) or less, which can be manually or automatically switched to, to save the life of the shortening, when not cooking.
counterweight	the weights shipped with the fryer that, when installed in the counterweight assembly, enable the eight head fryer lid to lift easily
counterweight assembly	an assembly of weights and cables enabling the eight head fryer lid to lift easily
cracklings	the crumbs of breading that come off the product during a cook cycle
crumb catcher	the part of the filter assembly on four head fryers that filters crumbs out of the shortening before the shortening is pumped back into the frypot

data plate	a label or plate located on the right side panel of the fryer that indicates the fryer type, serial number, warranty date, and other information
deadweight	a metal cylinder that works with the orifice to regulate the amount of steam entering the deadweight assembly
deadweight valve assembly	an assembly that controls pressure inside the frypot; the entire deadweight assembly should be cleaned according to the recommended procedures; the assembly is made up of the deadweight, the deadweight cap, the deadweight orifice, the deadweight valve, and the deadweight body
deadweight cap	a threaded cap that screws onto the deadweight valve housing
deadweight orifice	an opening that regulates the amount of steam entering the deadweight assembly
deadweight body	a container that holds the deadweight assembly
dilution box *(gas fryers only)*	a metal air intake device on the rear of eight head fryers which allows the blower to pull in fresh air
drain interlock switch	a microswitch that automatically shuts off the fryer heat in the event the drain valve is inadvertently opened while the fryer power switch is in the ON position
drain valve	a valve that allows the shortening to drain from the frypot into the filter drain pan; the fryer power switch should be in the OFF position before the drain valve is opened; the drain valve should remain closed at all other times
drop temperature	the starting, preset cooking temperature, at which product is placed in the shortening
dumping table	a table onto which the cooked product is dumped after removal from the frypot
exhaust hose	a hose used to vent steam from the frypot on eight head fryers
fill lines	the lines marked on the interior rear wall of the frypot that show the proper shortening level *(also referred to as level indictor lines)*
filter clips	the clips are the part of the filter screen assembly that holds the filter envelope closed
filter union	the threaded connection between the fryer and the filter system that can be connected or released without tools
filter drain pan	a pan that rolls or slides under the fryer into which shortening is drained
filter envelope	a fiber envelope into which the filter screen is placed; the end of the envelope is folded and held closed with filter clips; a part of the filter screen assembly
filter quick disconnect	an optional connection on the fryers allowing the filter rinse hose to be connected or released without tools
filter screen assembly	an assembly that filters the shortening as it is pumped from the frypot; the assembly is made up of two filter screens, a filter envelope, and two filter clips *(Note: four head fryers have three filter screens that include a crumb catcher)*
flame sensors *(gas fryers only)*	the sensors that shut off the gas supply to eight head gas fryers if the pilot light goes out or does not light

flashpoint	the temperature at which shortening ignites
frypot	the interior portion of the fryer that holds the shortening and the product while cooking
frypot collar	the top flat surface area around the fryer lid
gas control valve *(gas fryers only)*	an automatic dual controller that controls gas to both pilot lights and gas pressure to burners on fryers; if either pilot light goes out, the controller shuts off the gas to the other pilot light
gas valve knob *(gas fryers only)*	the knob that opens and closes the gas control valve
gas pressure regulator *(gas fryers only)*	a device located on the gas control valve that regulates the gas pressure; the pressure specifications are preset at the factory
heat indicator	the light that illuminates when the shortening is being heated; the light goes off when the preset shortening temperature has been achieved
heating elements	the coils located inside the frypot on electric fryers that heat the shortening
high limit	a temperature control that opens and shuts off the heat to the frypot if it senses shortening temperature in excess of 420°F (216°C) on eight head fryers and 450°F (232°C) on four head fryers
idle	a preset temperature, usually 250° F (121° C) or less, which can be manually or automatically switched to, to save the life of the shortening, when not cooking.
ignition modules	two modules that send electrical energy to the spark igniters that ignite the pilot lights on eight head gas fryers
L-shaped brush	a brush included with the fryer that is used to clean around the burner tubes and heating elements
landing table	another name for a dumping table *(see dumping table)*
level indicator lines	lines marked on the interior rear wall of the frypot that show the proper shortening level *(also referred to as fill lines)*
lid assembly	an assembly comprised of lid, lid handle, lid latch, and lid gasket *(Note: on four head fryers, the lid assembly includes spindles)*
lid gasket	the gasket around the lid that creates a seal when the lid is properly latched
lid handle	a handle that is attached to the lid and is used to lower the lid into contact with the frypot; the handle is then pulled forward and pushed down to lock the lid in place *(see lid latch)*
lid latch	a mechanical catch on the front of the fryer lid that engages a bracket located on the front of the frypot; the latch holds the lid down while it is locked into place
manual shutoff valve *(gas fryers only)*	a valve located between the fryer and the wall that shuts off the flow of gas from the supply line; this is not the main shutoff valve for the store
P-H-T	the automatic control of pressure, heat, and time to produce appealing food product

pilot orifice *(gas fryers only)*	a controlled opening for the pilot light located on the burner assembly
pilot light *(gas fryers only)*	a small flame that remains burning even when the fryer is not in use; the flame ignites the gas when the fryer is turned on
power/pump switch	a three-way switch located on the front control panel of the fryer that serves as an off/on switch and a filter switch
pressure gauge	the gauge located on the left rear corner of the frypot that shows the pressure inside the frypot
pressure pad	a piece of plastic on eight head fryers located between the lid locking arm and the lid casting that helps create the seal for the lid; only a service technician should perform maintenance or repair on the pressure pad
product	a food item cooked in the fryer
ready	the starting, preset cooking temperature, at which product is placed in the shortening
safety relief valve	a spring-loaded valve that automatically releases excess pressure if the operating valve becomes obstructed; if the safety relief valve activates, turn the Power/Pump switch to OFF to release all pressure from the frypot
setpoint	a preset cooking temperature; the setpoint is a programmable feature
shipping spacer	a spacer located in the deadweight assembly for protection during shipment
shortening mixing system	an automatic system on eight head fryers that periodically uses the filter pump to mix the shortening in the frypot to prevent an accumulation of moisture to minimize the boiling action in the frypot
sift breading	the process of removing clumps from breading
solenoid valve	a valve used to generate or release pressure for the cook cycle
spark igniters *(gas fryers only)*	the igniters that create a spark to ignite the pilot lights on eight head gas fryers *(see ignition modules)*
standpipe	the pipe through which oil is pumped back into the frypot after the filtering process is complete
standpipe assembly	the pipe and fittings that are part of the shortening filtering process
straight brush	a brush that is included with the fryer that is used to clear the drain in the bottom of the frypot
temperature probe	a round probe that is located in the inside of the frypot that measures the temperature of the oil in the frypot; the probe communicates with the control panel

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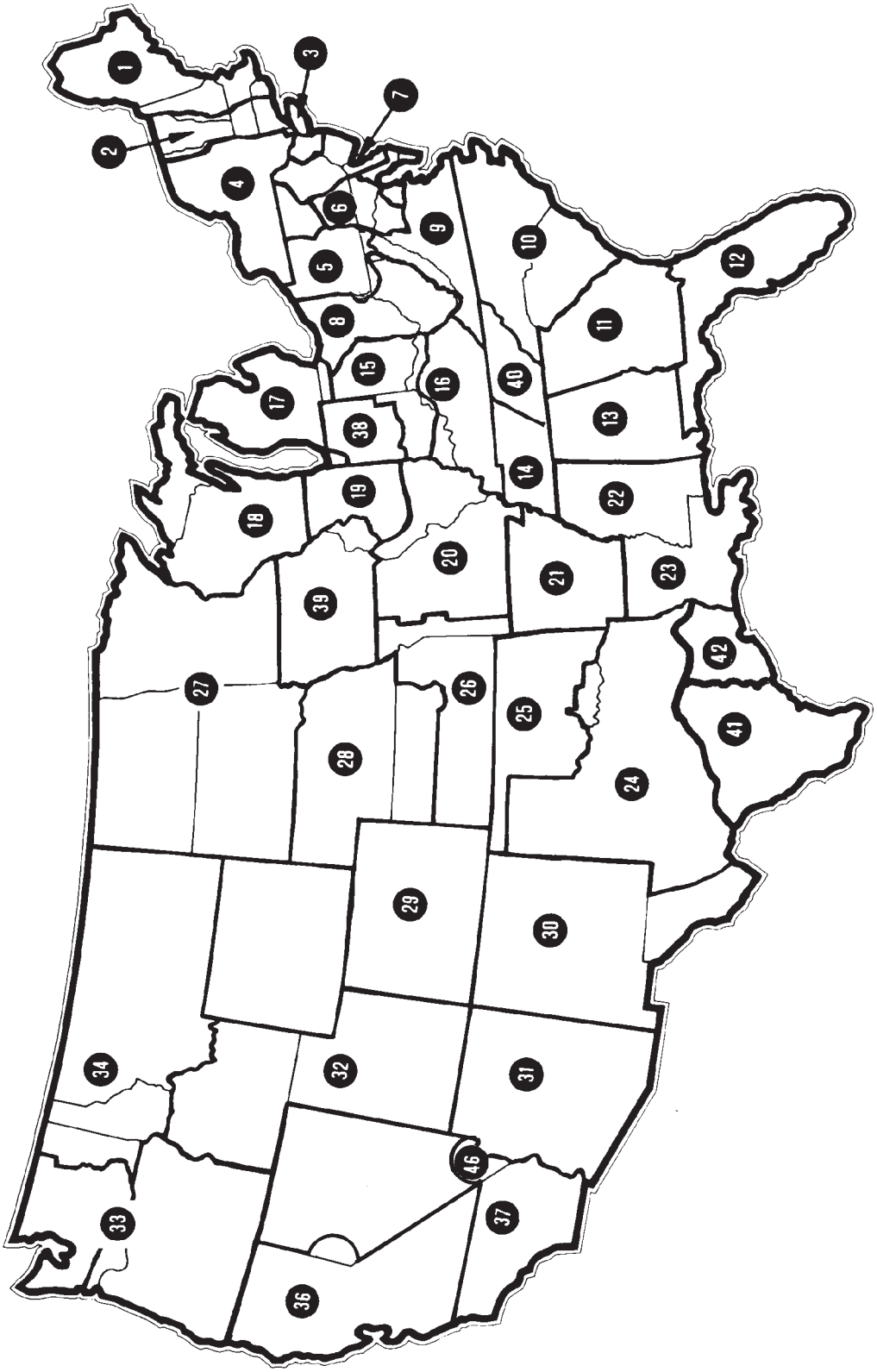
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For Sales or Service Please Contact
The Nearest Henny Penny Distributor

1&2. General Services
101 Mystic Ave.
Medford, MA 02155
(800) 233-1033

3. Globe-Monte Metro, Inc.
47-02 Metropolitan Avenue
Ridgewood, NY 11385
(718) 786-5760

4. Guertin Dist. Inc.
5 Technology Drive
East Syracuse, NY 13057-9713
(315) 437-4928
(800) 468-6336

5. Kreiser Distributing Co.
13800 Route 30
N. Huntington, PA 15642
(724) 863-3360

6. AFS Equipment Company
9130-X Red Branch Road
Columbia, MD 21045
(410) 964-3770
(800) 969-3770

7. HP Sales & Service Co.
200 Rittenhouse Circle, 5-East
Bristol, PA 19007
(215) 785-3250

8. Astro Food Equipment
7901 Old Rockside Rd.
Independence, OH 44131
(216) 619-8821
(800) 367-4237

9. Carlisle Food Systems, Inc.
11020 Lakeridge Pkwy.
Ashland, VA 23005
(804) 550-2169

10. Price-Davis, Inc.
3882 East Highway 27
Iron Station, NC 28080
(509) 928-8815
(704) 732-2236
(800) 456-1014

11. Big A Distributors, Inc.
1744 Forest Parkway
Lake City, GA 30260
(404) 366-6510
(800) 222-0298

12. W.H. Reynolds Distributors, Inc.
5843 Barry Road
Tampa, FL 33634
(813) 873-2402
Miami-(954) 845-0841
Jacksonville-(904) 781-9054
FL Watts (800) 282-2733

13. Ber-Vel Distributing Co. Inc.
7376 Highway 75
Pison, AL 35126
(205) 681-1855

14. Barnett Group
2089 York Ave.
Memphis, TN 38104
(901) 278-0440
Nashville, TN
(615) 242-6451
Scotsman Supply
516 5th Ave., South
Nashville, TN 37203
(615) 242-6451

15. St. Clair Supply Company
231 East Main Street
Eaton, OH 45320
(937) 456-5500
(800) 762-2968

16. Dine Equipment Co.
3110 Preston Hwy.
P.O. Box 34038
Louisville, KY 40232
(502) 637-3232
FAX (502) 637-5177

17. United Marketing Assoc.
11877 Belden Court
Livonia, MI 48150
(734) 261-5380

18. Taylor Ent. of Wisconsin, Inc.
N8108 Maple St.
Ixonia, WI 53036
(262) 567-7286
FAX (262) 567-7201

19. Food Service Solutions, Inc.
1682 Barclay Blvd.
Buffalo Grove, IL 60089
(847) 459-8040
(847) 459-7942

20. MEC
2511 Cassens Dr.
Fenton, MO 63026-2547
(636) 343-0664
(800) 397-1515

21. Delta Supply Co., Inc.
3315 W. Roosevelt Rd.
Little Rock, AR 72204
(501) 664-4326

22. Dixie Supply
490 Julianne St.
Bldg. C-1
Jackson, MS 39201
(601) 354-3025

23. Beaullieu Refrigeration Inc.
200 North Luke St.
Lafayette, LA 70506
(337) 235-9755

24. S.L.E. Corporation
1110 Avenue "H" East
Suite 100
Arlington, TX 76011
(817) 640-7999

25. Brooks Industries
4420 S.W. 29th St.
Oklahoma City, OK 73119
(405) 685-7200

26. Specialty Food Equipment
4717 Roe Parkway
Roeland Park, KS 66205
(913) 312-1880
(800) 444-8108

27. PHT Systems
1801 Old Highway 8
Suite 120
New Brighton, MN 55112
(651) 639-0368

28. Mid-Nebraska Restaurant Supply Co.
1415 S. Webb Road
Grand Island, NE 68802
(308) 384-5780

29. Robert G. Wood & Co.
2080 W. Cornell Ave.
Englewood, CO 80110
(303) 761-0500
(800) 358-3061

30. Taylor Restaurant Equip, LLC
8307 Central Ave. - NE
Albuquerque, NM 87108
(505) 255-9898
FAX (505) 255-3279

31. CPE-USALCO
1310 West Drivers Way
Tempe, AZ 85284
(480) 496-6995

32. National Equipment Corp.
242 West-3680 South
Salt Lake City, UT 84115
(800) 266-5824
(800) 955-9202

33. The Nicewonger Co.
19219 West Valley Hwy
Suite M103
Kent, WA 98032
(800) 426-5972
FAX (425) 656-0907

34. Tri-State Market Supply
10010 E. Montgomery
Spokane, WA 99206
(509) 928-8815
(877) 828-4268

36. Western Pacific Distributors, Inc.
1739 Sabre St.
Haywood, CA 94545
(510) 732-0100

37. Don Walters Company
2121 S. Susan Street
Suite A
Santa Ana, CA 92704
(714) 979-5863

38. Troyer Foods, Inc.
17141 State Route 4
Goshen, IN 46526
(219) 533-0302

39. Tri-City HP, Inc.
527 West Fourth St.
Davenport, IA 52801
(563) 322-5382

40. Certified Commercial Service & Equipment (CCSE)
6031-A Industrial Heights Drive
Knoxville, TN 37909
(865)-546-8778

41. Open Territory

42. ISI Commercial Refrigeration
640 West 6th St.
Houston, TX 77007
(713) 861-4455
(800) 777-0314
FAX: 713-861-3759

43. WPD-Las Vegas
3555 W. Reno Ave., Suite H
Las Vegas, NV 89118
(702) 252-8664
FAX (702) 252-8836

44. HP Sales of New Jersey
113 Gaither Drive, Unit 206
Mt. Laurel, NJ 08054
(856) 642-2000
(866) 642-3344 - toll free
FAX (856) 642-2199

CANADA

44. DSL Inc., Canada
14520 128th Ave.
Edmonton, Alberta
Canada T5L 3H6
(403) 452-7580
(Western Canada-Alberta, British Columbia, Manitoba, Saskatchewan, Yukon, & N.W. Territories)

45. TFI Food Equipment Solutions
52 Armthorpe Rd.
Brampton, Ontario
Canada L6T 5M4
(905) 790-2211
(Eastern Canada-Ontario, Montreal, and Maritime Provinces)

46. Bazinet Taylor Ltee.
4750 Rue Bourg
Ville St. Laurent
Quebec, Canada H4T 1J2
(514) 735-3627
(Quebec only)

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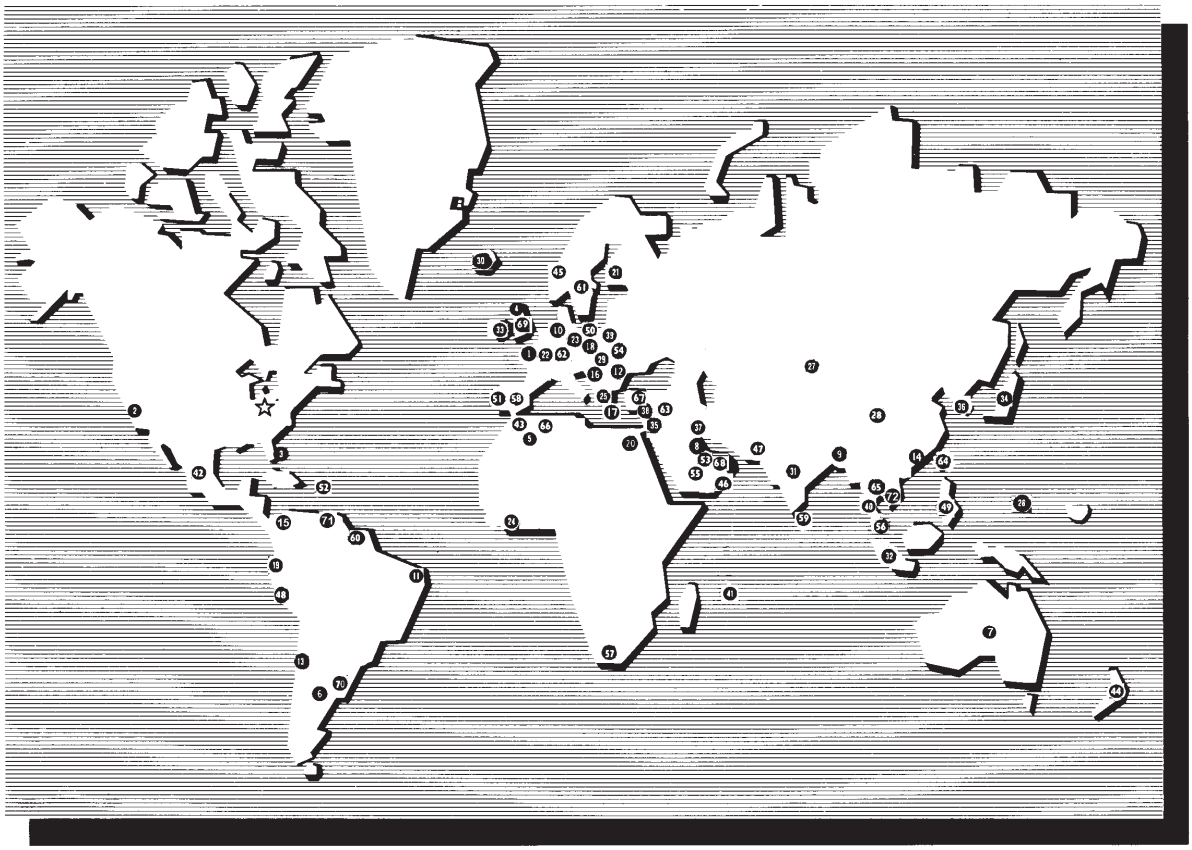
1219 U. S. Route 35 West
Eaton, Ohio 45320
1-800-417-8417
Fax 1-800-417-8402



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International Distributor Network

Revised 3/00

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2. Feco International Company
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9550 NW 41st St.
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Y1 Rue Mahmoud Boudjatit
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7. Mohammed Jalal Catering
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19. Equindeca Cia. Ltda.
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23. Diffusion International de
Materiel (DIM)
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Chemin du Chateau d'Eau
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59704 Marcq-En-Baroeuil
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Trust Complex, 10 OVG Rd
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62-21-4508910
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35. Allegra SRL
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Fax: 39-011-533779

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36. Toei Kogyo Co. Ltd.
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Nishi-Gatanda 7-Chome
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Japan
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Fax: 813-3779-1638

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37. Awar Trading Est
PO Box 962227
Amman 11196, Jordan
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Fax: 962-6-58-26-544

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38. Ohjin Corporation
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Poi-dong, Kangnam-ku,
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39. Mabrook Hotel Supplies Co.
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965-483-01648
Fax: 965-483-4314

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40. **Pro Kitchen**
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41. **Master Group Baltic Master**
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Fax: 370-52-306-542

Malaysia

42. **SCC Corp. Sdn. Bhd.**
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Taman Overseas Union
58200 Kuala Lumpur,
Malaysia
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Fax: 60-3-77818561

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43. **C & H Bartoli Ltd.**
232 The Strand
Gzira Gzros, Malta
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Mauritius Island

44. **(Mauritius, Reunion Island, Seychelles)**
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10 Bourbon Street
P.O. Box 492
Port Louis, Mauritius Island
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Fax: 160-230-2080147

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45. **North**
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FAX: 52-8372-8951

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Micro Herros De Occidente, S.A. de C.V.
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Central Mexico Metro
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Space Food Technologies
S.A de C.V.
Pestalozzi # 851
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46. **Electra**
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N-0667 Oslo 6, Norway
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Fax: 47 (2) 720017

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50. **Mohsin Haider Darwish LLC**
P.O. Box 880
Ruwi, Code 112
SULTANATE OF OMAN
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51. **The Equipment Company**
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52. **Importadora Tecnica**
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Lima 17, Peru
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Fax: 51-1-275-2689

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53. **HKR Equipment Corp.**
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Fax: 632-897-4913

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54. **Tanake S. A.**
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Fax: 48-22-3369009

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2200-299 Abrantes
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56. **Progressive Sales and Service**
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San Juan, Puerto Rico
00922-0876
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Fax: 787-793-6479

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57. **Tristar Group/Sterling Catering**
C.R. No. 6778
P.O. Box 4746
Doha, Qatar
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58. **Delta Technologies Romani S.A.**
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Fax: 34-9-28-27-56-90

61.

South Africa

62. **Foodserv "CC"**
PO Box 55269
Northlands 2116,

Republic of South Africa
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Fax: 27 (11) 616-8287

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63. **Adisa**

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08006 Barcelona, Spain
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Fax: 34-93-218-1782

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64. **Sperrys Commercial Equipment**
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