HENNY PENNY®

Engineered to Last

Henny Penny
Pressure Fryer
Model PFG-690

TECHNICAL MANUAL

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 PFG-690 pressure fryer is equipped with a continuous pilot. But fryer cannot 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.

HENNY PENNY
8 HEAD GAS PRESSURE FRYER
SPECIFICATIONS

Height	61” (155 cm)
Width	24” (61 cm)
Depth	41¾” (106 cm)
Floor Space	Approximately 7 sq. ft. (0.65 sq. m.)
Pot Capacity	8 Head of chicken (32 lbs.) (14.4 kg.) 130 lbs. shortening (59 kg.)
Electrical	120 VAC, 1 Phase, 50/60 Hz, 10 Amp, 3 Wire Service 240 VAC, 1 Phase, 50/60 Hz, 5 Amp, 3 Wire Service
Heating	Propane or Natural Gas; 100,000 Btu/hr (105.51 MJ/hr)
Pressure	12 psi operating pressure (827 mbar) 14.5 psi safety relief pressure (999 mbar)
Shipping Weight	Approximately 935 lbs. (424 kg.)

NOTICE

A data plate, located on the back shroud behind the lid, gives the information of the type of fryer, serial number, warranty date, and other information pertaining to fryer. Also, the serial number is stamped on the outside of the frypot. See figure below.

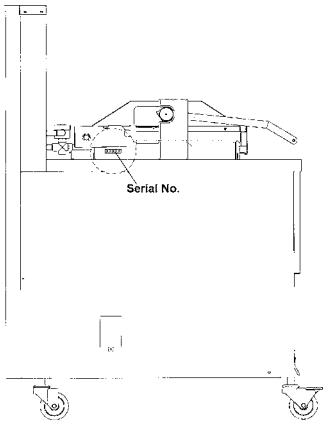


TABLE OF CONTENTS

Section **Page**

TABLE OF CONTENTS (Continued)

SECTION 1. TROUBLESHOOTING

1-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy-to-read table.

If a problem occurs during the first operation of a new fryer, recheck the installation per the Installation section of the Operator's Manual.

Before troubleshooting, always recheck the operation procedures per section 3 of the Operator's Manual.

1-2. SAFETY

Where information is of particular importance or safety related, the words DANGER, WARNING, CAUTION, and NOTICE are used. Their usage is described below.

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

NOTICE is used to highlight especially important information.

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

CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.

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

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

1-3. TROUBLESHOOTING

To isolate a malfunction, proceed as follows:

1. Clearly define the problem (or symptom) and when it occurs.

2. Locate the problem in the Troubleshooting table.

3. Review all possible causes. Then, one at a time, work through the list of corrections until the problem is solved.

4. Refer to the maintenance procedures in the Maintenance section to safely and properly make the checkout and repair needed.

If maintenance procedures are not followed correctly, injuries and/or property damage could result.

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
	COOKING SECTION	
Product Color Not Correct:		
A. Too Dark	• Temperature too high	• Check temperature setting in the program mode; see Programming section of Operator's Manual
	• Faulty temperature probe	• Remove and replace temperature probe
	• Shortening too old	• Change shortening
	• Shortening too dark	• Filter shortening • Change shortening
	• Breading product too far in advance	• Bread product closer to actual frying period
B. Too Light	• Temperature too low	• Check temperature setting • Remove and replace temperature probe
	• Fryer incorrect preheat	• Allow proper preheat time
	• Slow fryer heat-up/recovery	• Low gas pressure; have gas pressure checked going to burners
	• Wrong cook button pushed	• Be sure to select the correct amount of product to be cooked
C. Product Greasy	• Shortening old	• Replace shortening
	• Temperature too low	• Check temperature setting • Temperature not recovered when product was dropped in frypot
	• Faulty temperature probe	• Remove and replace defective temperature probe
	• Frypot overloaded	• Reduce cooking load
	• Product not removed from frypot immediately after depressurization	•Remove product from frypot immediately after depressurization

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
	COOKING SECTION (Continued)	
D. Spotted Product	• Improper separation of the product	• Load product into basket properly
	• Breading not uniform on the product	• Sift breading regularly • Separate product during breading
	• Burned breading particles on product	• Filter the shortening more frequently
	• Product sticking together	• Separate product prior to pressure cooking
E. Dryness of Product	• Moisture loss prior to cooking	• Use fresh products
	• Overcooking the product	• Reduce cooking time • Reduce cooking temperature
	• Low operating pressure	• Check pressure gauge reading, check for pressure leaks
	• Wrong cook button pushed	• Be sure to select the correct amount of product to be cooked
Product Flavor (Taste): A. Salty Taste	• Breading mixture is too salty	• Sift breading after each use • Incorrect breading mixture • Discard old breading
	• Incorrect choice of breading	• Use breading designed for the desired product
B. Burned Taste	• Burned shortening flavor	• Replace shortening
	• Frypot not properly cleaned	• Drain and clean frypot
C. Bland Taste	• Raw product not fresh	• Use fresh raw product
	• Breading mixture incorrect for product (spice content too low)	• Use breading designed for desired product
	• Cooking temperature too high (spice flavors lost)	• Check temperature

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
	COOKING SECTION (Continued)	
D. Rancid Taste	• Shortening too old	• Replace shortening and follow recommended care and use of shortening
	• Infrequent filtering	• Replace shortening and follow recommended care and use of shortening
	• Non-compatible products cooked within the same shortening	• Replace shortening • Use compatible products and follow recommended care and use of shortening
	• Raw product not fresh	• Use fresh product
General:	• Incorrect meat cut	• Use correct meat cutting procedures
A. Meat Separation From Bone	• Overcooking	• Check cooking time
	• Product not fresh	• Use fresh product
B. Bone Color Not Proper	• Using frozen product (black bone)	• Use fresh product
	• Improper processing of product (black bone)	• Use proper processing procedure for product
	• Product not thoroughly cooked (red bone)	• Check cooking time • Check cooking temperature
C. Breading Falls Off	• Incorrect breading procedures	• Use correct breading procedure
	• Product partially frozen	• Thoroughly thaw the product before breading
D. Product Sticking Together	• Product breaded too long prior to cooking	• Refer to breading and frying instructions
	• Improper loading procedure	• Properly load product per loading procedures
	• Wrong cook button pushed	• Be sure to select the correct amount of product to be cooked

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
	POWER SECTION	
With switch in POWER position, the fryer is completely inoperative (NO POWER)	• Open circuit	• Check to see that unit is plugged in • Check the breaker or fuse at supply box • Check voltage at wall receptacle • Check MAIN POWER switch; replace if defective • Check cord and plug
	PRESSURE SECTION	
Pressure will not exhaust at end of cook cycle	• Exhaust line from solenoid valve to exhaust tank clogged	• Turn unit off and allow fryer to cool to release pressure from frypot; clean all pressure lines, exhaust stacks, and exhaust tank
	• Solenoid valve clogged	• Check and clean solenoid valve per maintenance section on solenoid valve
Operating pressure too high	• Dead weight clogged	• Turn unit off and allow fryer to cool to release pressure from frypot; remove deadweight and clean
	• Exhaust line to stack clogged	• Clean exhaust line to stack

DO NOT OPERATE UNIT IF HIGH-PRESSURE CONDITIONS EXIST; SEVERE INJURIES AND BURNS WILL RESULT. PLACE POWER/PUMP SWITCH IN THE OFF POSITION IMMEDIATELY. RELEASE THE PRESSURE BY ALLOWING UNIT TO COOL. THE PRESSURE WILL THEN DROP. DO NOT RESUME USE OF UNIT UNTIL CAUSE OF HIGH PRESSURE HAS BEEN FOUND AND CORRECTED.

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
	PRESSURE SECTION (Continued)	
Pressure does not build	• Not enough product in fryer or product not fresh	• Place proper quantity of fresh product within frypot to generate steam
	• Metal shipping spacer not removed from deadweight	• Remove shipping spacer; see Unpacking section of Operator's Manual
	• Lid open or not latched	• Close and latch lid
	• Solenoid valve leaking or not closing	• Check or clean solenoid valve per maintenance section on the solenoid valve
	• Deadweight valve leaking	• Repair per maintenance section on deadweight valve
	• Pressure not programmed	• Check programming
	• Lid gasket leaking	• Reverse gasket or lid needs adjusted; see sections 2-10 & 2-13
	• Safety relief valve leaking	• Check and replace if necessary per maintenance section on the safety relief valve
	• Pressure pad broken or crushed	• Replace pressure pads

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
	HEATING OF SHORTENING SECTION	
Shortening will not heat	• Gas valve knob turned to the OFF position	• Make sure the gas valve knob is turned to the ON position
	• Blown fuse or tripped circuit breaker at supply box or control panel	• Reset breaker or replace fuse
	• Blown fuse in PC board	• Replace glass fuse in board
	• Faulty Power/Pump switch	• Check Power/Pump switch per maintenance section on the Power/Pump switch
	• Faulty cord and plug	• Check cord and plug and power at wall receptacle
	• Faulty drain switch	• Check drain switch per maintenance section on drain switches
	• Faulty PC Board	• Remove and replace control panel
	• Faulty high limit control switch	• Check high limit control switch per maintenance section on the high limit
	• Drain valve open	• Close drain valve
	• Possible faulty gas control valve	• With power removed from fryer, check across electrical leads of gas control valve with multimeter, and gas valve in ON position
	• Possible faulty temperature probe	• Replace temperature probe
	• Bad spark ignitor	• Replace spark ignitor
	• Low air pressure	• Clean or replace blower • Replace air pressure switch
	• Faulty ignitor module	• Replace module
	• Spark ignitor or flame sensor out of adjustment	• The spark ignitor must be 1/8 inch from the pilot hood, and 1/4 inch from the flame sensor

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
HEATING OF SHORTENING SECTION (Continued)		
Heating of shortening too slow	• Supply line too small - low gas volume	• Increase supply line size; refer to installation instructions
	• Improper ventilation system	• Refer to installation instructions • Observe burners • Check gas pressure • Clean dilution box; refer to section 2-25
	• Burner out of adjustment	• Clean blower wheel; refer to section 2-26
Shortening overheating	• Programming wrong	• Check temperature setting in the program mode
	• Faulty PC Board	• Remove and replace control panel
	• Faulty temperature probe	• Remove and replace temperature probe

1-3. TROUBLESHOOTING (Continued)

Problem	Cause	Correction
SHORTENING FOAMING/DRAINING SECTION		
Foaming or boiling over of shortening	• Water in shortening	• At end of a cook cycle, drain shortening and clean frypot; add fresh shortening
	• Condensation line stopped up	• Remove and clean condensation line
	• Improper or bad shortening	• Use recommended shortening
	• Improper filtering	• Refer to the procedure covering filtering the shortening
	• Cold zone full of cracklings	• Filter shortening
	• Improper rinsing after cleaning the fryer	• Clean and neutralize the frypot; rinse with vinegar to remove the alkaline, then rinse with hot water, and dry frypot
Shortening will not drain from frypot	• Drain valve clogged with crumbs	• Open valve, push cleaning rod through drain opening from inside of frypot
Shortening leaking through drain valve	• Obstruction in drain	• Remove obstruction
	• Faulty drain valve	• Replace drain valve

1-4. ERROR CODES

In the event of a control system failure, the digital display shows an error message. These messages are coded: “E-4”, “E-5”, “E-6”, “E-32”, “E-41” and “E-71”. A constant tone is heard when an error code is displayed, and to silence this tone, press any of the product buttons.

DISPLAY	CAUSE	PANEL BOARD CORRECTION
“E-4”	Control board overheating	Turn switch to OFF position, then turn switch back to ON; if display still shows “E-4”, the board is getting too hot; check for signs of overheating behind the control panel; once panel cools down the controls should return to normal; if “E-4” persists, have control panel replaced
“E-5”	Shortening overheating	Turn switch to OFF position, then back to ON; if display shows “E-5”, the heating circuits and temperature probe should be checked; once the unit cools down, the controls should return to normal; if “E-5” persists, have control panel replaced
“E-6”	Temperature probe failure	Turn switch to OFF position, then back to ON; if the display shows “E-6”, the temperature probe should be checked; once the probe is repaired, or replaced, the controls should return to normal; if “E-6” persists, have control panel replaced
“E-41”	Programming failure	Turn switch to OFF position, then back to ON; if display shows “E-41”, the control should be re-initialized (See Programming Section) if the error code persists, have control panel replaced
“E-71”	Pump motor relay failure or wiring problem	Replace relay if contacts are stuck closed; check wiring on POWER/PUMP switch, or at wall receptacle; L1 and N may be reversed
“E32, CHECK HIGH LIMIT, DRAIN VALVE, VACUUM SWITCH, BLOWER MOTOR	Air pressure switch open; clogged dilution box or faulty blower; open drain switch; open high limit; open vacuum switch	Clean dilution box or replace blower if necessary; have drain switch checked; reset high limit or have high limit checked; check vacuum switch

1-4. ERROR CODES (Continued)

CE Only - Along with error codes from preceding page, CE units have the following self-diagnostic error codes:

DISPLAY	CAUSE	PANEL BOARD CORRECTION
"E-10"	High limit	Allow unit to cool (15-20 minutes), reset the high limit by manually pushing up on red reset button; if high limit does not reset, high limit must be replaced per section 2-4
"E-15"	Drain Switch	Close the drain using drain valve handle; if display still shows "E-15," check the drain microswitch per section 2-22
"E-20A"	Air Pressure Switch Failure (stuck closed)	Press the Timer button to try the ignition process again; if "E-20A" persists, call Henny Penny's Service Department
"E-20B"	Draft Fan or Air Pressure (stuck open)	Press the Timer button to try the ignition process again; if "E-20B" persists, call Henny Penny's Service Department; Switch Failure Number of failures can be seen in Review Usage (pg. 3-24) of Operator's Manual, then press EXIT COOL
"E-20C"	Left Gas Module Failure	Press the Timer button to try the ignition process again; if "E-20C" persists, call Henny Penny's Service Department
"E-20D"	Right Module Failure	Press the Timer button to try the ignition process again; if "E-20D" persists, call Henny Penny's Service Department
"E-20E"	Both Modules Failure	Press the Timer button to try the ignition process again; if "E-20E" persists, call Henny Penny's Service Department
"E-20F"	Left Module No Flame Sense	Press the Timer button to try the ignition process again; if "E-20F" persists, call Henny Penny's Service Department
"E-20G"	Right Module No Flame Sense	Press the Timer button to try the ignition process again; if "E-20G" persists, call Henny Penny's Service Department
"E-20H"	Both Modules No Flame Sense	Press the Timer button to try the ignition process again; if "E-20H" persists, call Henny Penny's Service Department

SECTION 2. MAINTENANCE

2-1. INTRODUCTION

This section provides checkout and replacement procedures for various parts of the fryer. Before replacing any parts, refer to the Troubleshooting section to aid you in finding the cause of the malfunction.

2-2. MAINTENANCE HINTS

1. A multimeter will help you check the electric components.

2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.

3. When the manual refers to the circuit being open, the multimeter should read infinity.

Do not move the fryer with hot shortening in the frypot or drain filter pan. Severe burns can result from splashing hot shortening.

4. Remove weights from frame to easily access rear of fryer.

2-3. PREVENTIVE MAINTENANCE

To ensure a long life of fryers and their components, regular maintenance should be performed. Refer to the chart below.

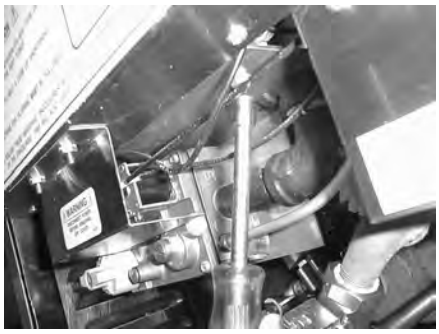
Frequency	Action
Daily	Clean deadweight assembly cap, weight, and deadweight orifice (see section 2-15)
See KFC's Standards Library	Filtering of shortening
Monthly	Check dilution box, clean as needed (see section 2-25)
Monthly	Clean the Nylatrons (see section 2-14)
Annually	Clean blower wheel (see section 2-26)
Annually	Lubricate lid rollers in back of fryer (see section 2-32)
Annually	Remove and clean safety relief valve (see section 2-16)
See KFC's Standards Library	Cleaning the frypot
Every 90 Days	Reversing lid gasket (see section 2-10)
Annually	Inspect lift Cables

2-4. HIGH TEMPERATURE LIMIT CONTROL

This high temperature control is a safety, manual reset control, which senses the temperature of the shortening. If the shortening temperature exceeds 425°F (218°C), this switch opens and shuts off the heat to the frypot. When the temperature of the shortening drops to a safe operation limit (15-20 minutes), manually reset by pressing the red reset button. The red reset button is located under the control panel, in the front of the fryer. Once reset, the frypot starts heating.

Before replacing a high temperature limit control, check to see that its circuit is closed.

Checkout



NOTICE

The shortening temperature must be below 380°F (193°C) to accurately perform this check.

1. Remove electrical power supplied to the fryer.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel.

3. Remove the two nuts securing high limit bracket to the unit, and pull the bracket from the unit.

4. Remove the two screws securing the high limit to bracket, and remove the high limit from the bracket.

5. Remove the two electrical wires from the high temperature limit control.

6. Manually reset the control, then check for continuity between the two terminals after resetting the control. If the circuit is open, replace the control, then continue with this procedure. (If the circuit is closed, the high limit is not defective. Reconnect the two electrical wires.)

2-4. HIGH TEMPERATURE LIMIT CONTROL (Continued)

Replacement

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. If the tube is broken or cracked, the control will open, shutting off electrical power. The control cannot be reset.
2. Drain shortening from the frypot and discard. A substance in the tube could contaminate the shortening.
3. Remove control panel.
4. Loosen small inside screw nut on capillary tube.
5. Remove capillary bulb from bulb holder inside the frypot.
6. Straighten the capillary tube.
7. Remove larger outside nut that threads into pot wall, and remove defective control from control panel area.
8. Insert new control and replace screws.
9. Uncoil capillary line, starting at capillary tube, and insert through frypot wall.

To avoid electrical shock or other injury, run the capillary line under and away from all electrical power wires and terminals. The tube must NEVER be in such a position where it could accidentally touch the electrical power terminals.

10. Carefully bend the capillary tube as shown in photo and place into bulb brackets.

2-4. HIGH TEMPERATURE LIMIT CONTROL (Continued)

11. Pull all excess capillary line from the frypot and tighten nut **into** frypot wall.

CAUTION

Be sure capillary bulb of high limit is positioned so it does not interfere with the carrier or get damages when cleaning the frypot.

12. With excess capillary line pulled out, tighten smaller nut.

13. Replace front panel.

14. Refill with shortening.

2-5. POWER/PUMP SWITCH

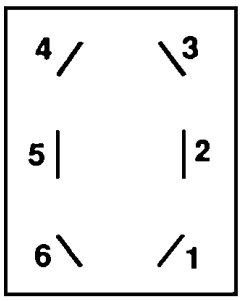
The Power/Pump switch is a three-way rocker switch with a center OFF position. With the switch in the POWER position, the fryer operates. With the switch in the PUMP position, the filter pump operates, but the unit will not heat.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

Checkout

1. Remove Control Panel.

2. Label and remove wires from the switch.



3. "OFF" Position - should be open circuit anywhere on the switch.

4. "Power" Position. Check from: #5 to #6 closed circuit
   #l to #2 closed circuit

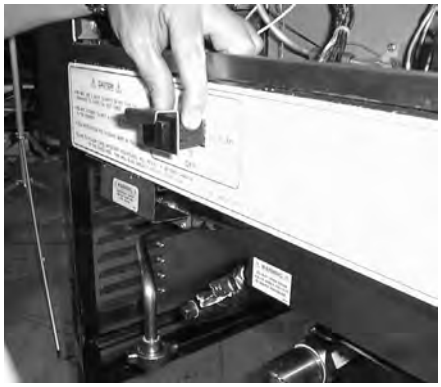
5. "Pump" Position. Check from: #4 to #5 closed circuit
   #3 to #2 closed circuit

NOTICE

Check across the jumpers on the wires of the Power/Pump switch. These jumpers have resistors and capacitors which may be faulty.

2-5. POWER/PUMP SWITCH (Continued)

Replacement



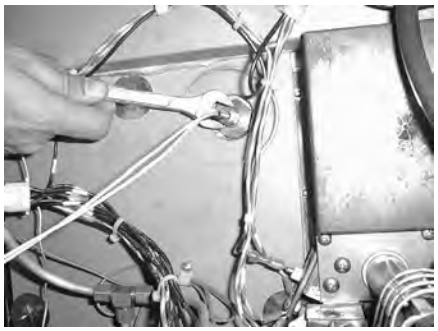
1. With control panel removed, and wires off the switch, push in on tabs on the switch to remove from the panel.

2. Replace with new switch, and reconnect wires to switch following the wiring diagram.

3. Replace the control panel.

2-6. TEMPERATURE PROBE REPLACEMENT

Temperature Probe relays the actual shortening temperature to the control. If it becomes disabled, "E-6" will show in the display. Also, if the temperature is out of calibration more than 10°F, or 10°C, the temperature probe should be replaced. An Ohm check can be performed also. See chart at end of this section.



1. Remove electrical power supplied to the fryer.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Drain the shortening from the frypot.

3. Remove the Control Panel.

4. Using a 1/2" wrench, remove the nut on the compression fitting.

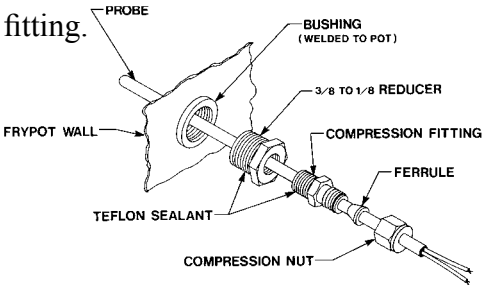


Figure 2-1

5. Remove the temperature probe from the frypot.

6. Place nut and new ferrule on new temperature probe and insert the temperature probe into the compression fitting until it extends 1/2 inch (1.3 cm) into the frypot. Use the temperature probe gauge provided in the temperature probe kit to ensure proper placement in frypot. See Figures 2-1 and 2-2.

2-6. TEMPERATURE PROBE REPLACEMENT (Continued)

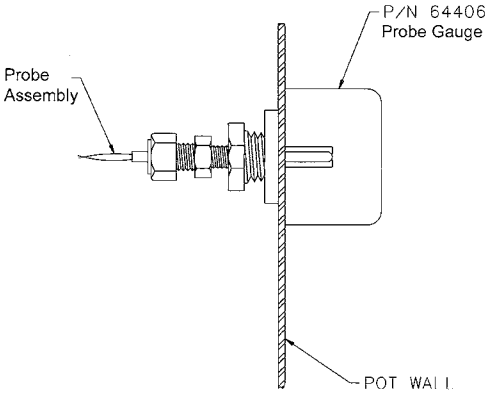


Figure 2-2

7. Tighten hand tight and then a half turn with wrench.

CAUTION

Excess force will damage temperature probe.

8. Connect new temperature probe to PC board and replace Control Panel.

9. Replace shortening.

10. Turn power ON and check out fryer.

Temp. F	Temp. C	Resistance Ohms	Temp. F	Temp. C	Resistance Ohms
50	10.00	1039.02	250	121.11	1464.79
60	15.56	1060.65	260	126.67	1485.71
70	21.11	1082.24	270	132.22	1506.58
80	26.67	1103.80	280	137.78	1527.43
90	32.22	1125.32	290	143.33	1548.23
100	37.78	1146.81	300	148.89	1569.00
110	43.33	1168.26	310	154.44	1589.73
120	48.89	1189.67	320	160.00	1610.43
130	54.44	1211.05	325	162.78	1620.77
140	60.00	1232.39	330	165.56	1631.09
150	65.56	1253.70	340	171.11	1651.72
160	71.11	1274.97	350	176.67	1672.31
170	76.67	1296.20	360	182.22	1692.86
180	82.22	1317.40	365	185.00	1703.13
185	85.00	1327.99	370	187.78	1713.38
190	87.78	1338.57	380	193.33	1733.87
200	93.33	1359.69	390	198.89	1754.31
210	98.89	1380.79	400	204.44	1774.72
212	100.00	1385.00	410	210.00	1795.10
220	104.44	1401.84	420	215.56	1815.44
230	110.00	1422.86	430	221.11	1835.74
240	115.56	1443.85	440	226.67	1856.01

2-7. COMPLETE CONTROL PANEL - HENNY PENNY

Should the Control Panel become inoperative, follow these instructions for replacing the board.

1. Remove electrical power supplied to the fryer.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the two screws securing the Control Panel and lift panel up and out.

3. Unplug the connectors going to the Control Board.

4. Install a new Control Panel.

2-8. PRESSURE REGULATION

The Henny Penny Fryer uses pressure as one of the components of the cooking process. Once the lid is sealed to the frypot and the solenoid valve closes, a deadweight valve maintains the correct pressure in the frypot.

The lid has minimal and limited maintenance and repair procedures, which are addressed in the following sections.

The following is a routine maintenance schedule for the lid:

Every 90 days

- Clean and reverse the lid gasket.

Yearly Inspection

- Check lid gasket for splitting and tears - replace if neces sary.
- Check pressure pads for wear - rotate if necessary.
- Check cam slide guides - replace if worn or broken.
- Check lid rollers - replace if cracked or damaged.

2-9. TILTING THE LID UPRIGHT

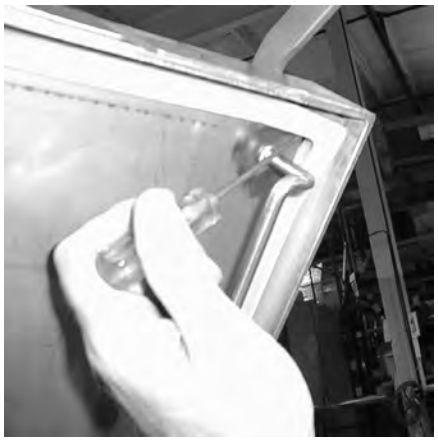
The lid assembly is easily tilted up for cleaning or servicing.

1. Raise the lid and remove racks and carrier.

2. Grasping the lid handle, lift the front of the lid up until it stops in an upright position.

Be sure the metal arm on the left side of the lid is in the vertical position holding the lid upright, or severe injuries could result. (See photo at left.)

2-10. REVERSING THE LID GASKET



The gray rubber gasket surrounding the inside of the lid is designed to be reversed.

Because of heat expansion and the pressure used for the cook ing process, the gasket is constantly under extreme stress. Reversing the lid gasket will help to ensure that the fryer will not lose pressure through leakage.

1. Put the lid in the upright position, as previously described.

2. Using a thin blade screwdriver, pry out the gasket at the corners. Remove the gasket.

NOTICE

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

WARNING

Be sure the metal arm on the left side of the lid is in the vertical position holding the lid upright, or severe injuries could result. (See photo on page 2-7.)

3. Clean the gasket and gasket seat with hot water.

4. Rotate the gasket with the opposite side facing out.

NOTICE

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

2-11. LID COUNTERWEIGHT CABLES

The Lid Counterweight in the back of the fryer balances the weight of the lid system to allow easier opening and closing of the lid. The weight has two cables attached to it, and weighs about 150 lbs. (67.5 Kg).

1. Using a 3/8” socket, remove the nuts securing the rear shroud of the fryer and remove the shroud.
2. Using Phillip’s-head screwdriver, remove screws securing the top cap and remove cap.
3. Raise the lid.
4. Unscrew the broken cable from the weight assembly and bracket attached to the fryer, and remove broken cable.
5. Screw a 5/16” nut on each end of the new cable.
6. Using a wrench, screw the new cable into the weight assembly until tight.
7. Using a 1/2” wrench, tighten nut (already threaded on the cable) against the weight assembly, securing the cable into weight assembly.
8. Pull the cable over the pulley and down behind the weight assembly.
9. Insert the cable into the hole in bracket and screw a 5/16” nut onto end of the cable. Tighten cable, by screwing the cable through this nut until the weight assembly becomes level.

   NOTICE

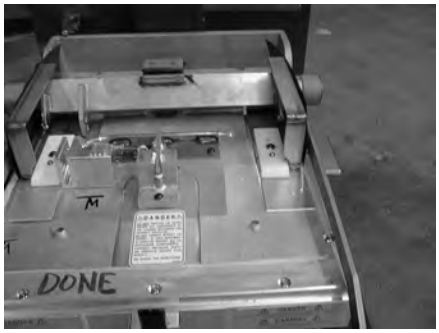
   The safety cable should now have slack in it with the weight assembly level.
10. Tighten the nut against the top of the bracket, securing the cable.
11. Replace top cap and rear shroud; repair is now complete.

2-12. PRESSURE PAD

The pressure pads are plastic strips that the lid cam presses against to seal the lid.

1. Raise the lid.

2. Remove the four screws securing the lid cover and remove cover.



3. Push the lid cam back, off the pressure pads.

4. Using an Allen wrench, remove the large bolt securing pad.

5. Using a Phillips head screw driver, remove the small screw securing the pad and remove the broken pad.

NOTICE

If the pressure pad is worn, but not broken, it can be reversed 180 degrees, and the other end of the pad used.

6. Install new pad in reverse order.

2-13. LID ADJUSTMENT

If steam leaks out from around the lid gasket, the pressure pads could be worn or broken. If the pressure pad is worn, but not broken, it can be reversed 180 degrees, and the other end of the pad used. See Section 2-12.

If steam leaks, check for:

- Pressure pad wear
- Cracked or worn gasket
- Gasket installed improperly
- Fryer operating above 12 psi (827 mbar)

Fryer should be operating at 12 psi (827 mbar), or serious burns could result.

2-14. CLEAN THE NYLATRONS

1. Spray Henny Penny biodegradable, food safe, foaming degreaser (part no. 12226) on Nylatrons.
2. Raise lid up and down several times to spread degreaser.
3. Wipe Nylatrons to remove food soil, grease, and degreaser residue.

2-15. SOLENOID VALVE

This is an electromechanical device that causes pressure to be held in the frypot. The solenoid valve closes at the beginning of the cook cycle and opens automatically at the end of the cook cycle. If this valve should become dirty, or the Teflon seat nicked, pressure will not build up. The gas fryer uses a 120 volt, 60 Hz coil (208/240 volt, 50 Hertz internationally).

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

Coil Check Procedure

Remove the solenoid wires from the wire nuts which are found behind the control panel. Check across wires.

	RESULTS
208/240 Volt, 60 Hertz	150 Ohms
208/240 Volt, 50 Hertz	230 Ohms
120 Volt, 60 Hertz	50 Ohms

Replacement

1. Remove the right side panel.

2. Remove the Tru-Arc retaining clip on top of coil housing.

3. Remove the cover.

4. If only the coil is to be replaced, disconnect the two coil wires at the wire nuts in the coil housing. Remove the coil, insert new coil, and connect the wires at the wire nuts. Assemble in reverse order of disassembly.

The wires may be connected in any order.

2-15. SOLENOID VALVE (Continued)

5. If the core-disc assembly is sticking due to buildup of shortening, breading, and food particles, proceed with the following steps:

   a. Unscrew the solenoid bonnet assembly from solenoid valve body.

   b. Remove the solenoid bonnet assembly and bonnet gasket.

   c. Remove the core-disc assembly, core spring retainer, and the core spring.

   d. Wash all these parts in hot water.

   NOTICE

   If Teflon seals need to be replaced, proceed to Step 6; otherwise, assemble in reverse order of disassembly. Assemble valve core and blade with smooth side and rounded edge of blade toward the disc spring guide.

6. Repair kit, part no. 17120, is available if a seal must be replaced. If any one seal is defective, replace ALL seals.

   NOTICE

   Solenoid body must be removed from the fryer for replacement of seals. Continue onto step 7.

7. Loosen the wires on the strain relief and pull the wires through the relief.

8. With the bonnet and core-disc assemblies removed, disconnect the two nut fittings. One connects the solenoid valve to the deadweight, the other is attached to the condensation tank.

9. Remove the elbows from the solenoid valve.

10. Remove the two adapter screws which attach pipe adapter to the solenoid valve body.

11. Remove the disc spring, guide, and Teflon seat.

12. Clean the valve body.

2-15. SOLENOID VALVE (Continued)

13. Wet O-ring around seat with water and insert O-ring assembly (flat side first) in valve through "IN" side of body. Use an eraser end of pencil and press in the Teflon seal until it snaps into place. BE CAREFUL NOT TO MAR OR NICK THE SEAT.

NOTICE

The smallest nick can cause a pressure leak. Replace all O-ring seals that are in the parts kit and reassemble valve.

14. If the complete valve is to be replaced, follow steps 1, 2, 3, 4, 5, 7, 8 and 9 in this section.

2-16. DEADWEIGHT VALVE

DEADWEIGHT VALVE

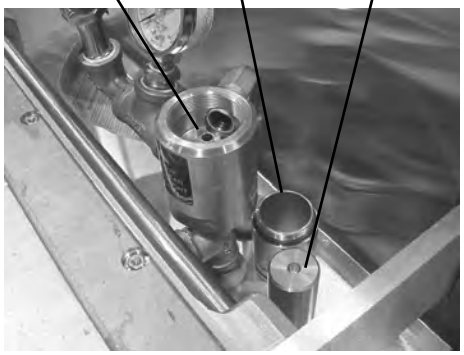
DANGER
BURN RISK

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

The operating valves are located behind the lid. The valve left of the pressure gauge is a 14-1/2 psi (999 mbar) safety relief valve, and the one on the right is the deadweight valve.

Valves are working properly when the pointer on gauge is in the OPERATING ZONE (green area). The gauge pointer should not normally exceed the operating zone. If the pressure builds to 14-1/2 psi (999 mbar), the safety relief valve will open to release steam pressure from inside frypot.

2-16. DEADWEIGHT VALVE (Continued)



DO NOT PULL THE RING ON SAFETY RELIEF VALVE. HOT STEAM WILL BE RELEASED AND SEVERE BURNS WILL RESULT.

1. AT THE END OF EACH DAY'S USAGE OF THE FRYER, THE DEADWEIGHT VALVE MUST BE CLEANED. The fryer must be OFF and the pressure released. Open the lid and then remove the deadweight valve cap and deadweight.

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

2. Wipe both the cap and weight with a soft cloth. Make certain to thoroughly clean inside cap, the weight seat, and around deadweight orifice.

3. Dry the parts and replace immediately to prevent damage or loss.

2-17. REMOVAL & CLEANING OF SAFETY RELIEF VALVE

The safety relief valve should be cleaned once a year.

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

1. Remove pressure gauge.

2-17. REMOVAL & CLEANING OF SAFETY RELIEF VALVE (Continued)

2. Use a wrench to loosen the valve from the pipe tee; turn counterclockwise to remove.

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

NOTICE

Turn the safety relief valve towards the rear of fryer when reinstalling safety 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 psi (999 mbar). If it does not open or close, it must be replaced.

DANGER
BURN RISK

DO NOT DISASSEMBLE OR MODIFY THIS VALVE. TAMPERING WITH THIS VALVE COULD CAUSE SERIOUS INJURIES AND WILL VOID AGENCY APPROVALS AND APPLIANCE WARRANTY.

2-18. PRESSURE GAUGE

Calibration Steps

The pressure gauge can be recalibrated should it be out of adjustment.

ADJUSTING SCREW

1. Remove the rim and glass.

2. If the indication hand shows a pressure or vacuum reading when it should stand at “0”, turn the recalibrator screw in the same direction in which the indicating hand is to be moved until the hand stands at a proper “0” position.

3. Replace the rim and glass.

Cleaning Steps

1. Remove the gauge and check inside the pipe fittings from deadweight body. Make certain fittings are clean and open.

2. Clean and reinstall the gauge.

2-19. GAS CONTROL VALVE

The gas control valve sends regulated gas to burners when the controller calls for heat. The control valve can be turned on or off. In ON position, and power switch ON, a spark ignitor lights a standing pilot, and when the control calls for heat, the valve is opened and the burners are ignited.

Safety Precautions

DANGER
EXPLOSION RISK

TO AVOID INJURY, PROPERTY DAMAGE, OR EXPLOSION, BEFORE REPLACING GAS CONTROL VALVE DO THE FOLLOWING:

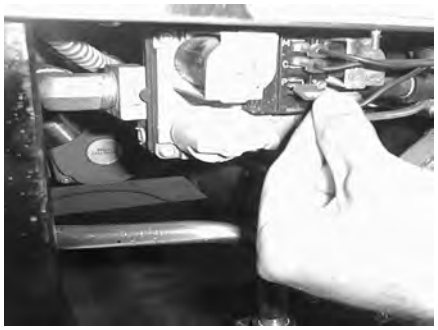
- **MOVE THE POWER/PUMP SWITCH TO THE "OFF" POSITION.**
- **DISCONNECT MAIN CIRCUIT BREAKER AT THE WALL, OR UNPLUG THE POWER CORD.**
- **TURN OFF THE MAIN GAS SUPPLY TO THE FRYER AND DISCONNECT AND CAP SUPPLY LINE TO FRYER.**

Replacement

NOTICE

A voltage check at the control valve must be taken four (4) seconds after the Power/Pump switch is turned to the Power position.

1. Turn gas knob to the OFF position.



2. Remove cover from control valve.

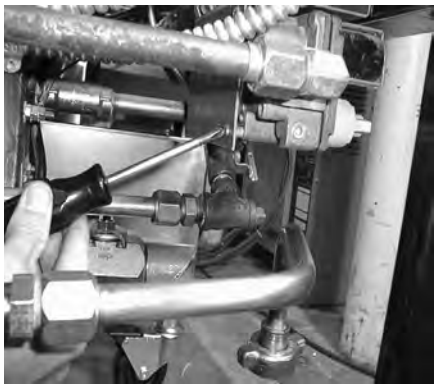
3. Remove the wires from the control valve.

2-19. GAS CONTROL VALVE (Continued)

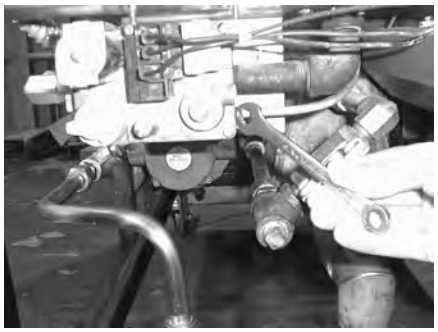
4. Remove left side panel.

5. Remove control panel.

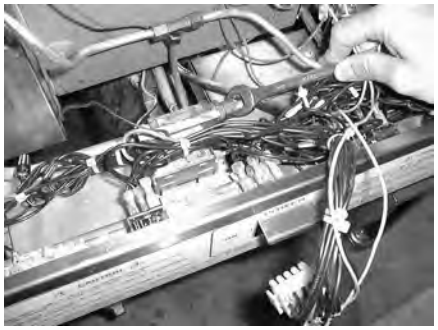
6. Unscrew nut from inlet line from the control valve.



7. Remove the bracket from behind the control valve.



8. Remove pilot light tube from control valve.



9. Loosen fittings from tee and pull control valve assembly from the unit.

10. Remove the fittings from the defective control valve, and place fittings on new valve.

11. Reassemble in reverse order.

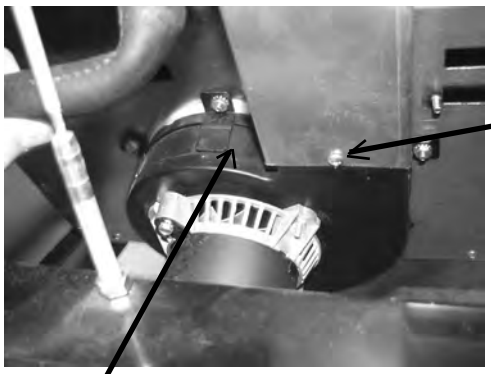
2-20. BLOWER ASSEMBLY

The blower motor circulates air into the burner area to create the correct heat for the fryer. If the blower fails, a sensor will shut the power control valve down.

1. **Make sure unit is off,** and close and lock the lid.

Lid should be in locked down position. Failure to do so could result in personal injury.

2. Remove the back shroud of the unit.



Blower Motor

3. Using a Phillip's-head screwdriver, remove the screw securing the flue to the blower.

4. Using a 3/8" socket or wrench, remove the 5 nuts securing blower motor and pull motor from unit.

5. Disconnect wires at junction box.

6. Remove the blower from unit.

7. Replace new blower in reverse order of procedures.

2-21. TRANSFORMER

The transformer reduces the voltage down to accommodate those components with low voltage.

1. Remove electrical power supplied to the unit.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel.

3. Remove the two screws securing the transformer to the unit and remove transformer.

4. Remove the wires from transformer.

Mark wires before removal to ensure new transformer is wired correctly.

5. Replace with new transformer in reverse order.

2-22. AIRFLOW SWITCH

The airflow switch senses the flow of air coming from the blower. If the airflow is reduced below a set amount, the switch will cut power to the control valve, which shuts the burners down.

Replacement

1. Remove electrical power supplied to the unit.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove control panel.

3. Remove screws securing air switch to the frame, and remove switch.

3. Pull hose from switch from under fryer.

4. Disconnect wires from switch.

Mark wires before removal to ensure new airflow switch is wired correctly.

5. Install new airflow switch in reverse order.

To avoid property damage, do not tamper with, or disassemble this component. It is set and sealed from the factory and is not to be adjusted.

2-23. DRAIN MICROSWITCH

Upon pulling out on the drain handle, the microswitch should be activated and the unit will not heat, but when the handle is pushed back, the unit should operate properly. The bracket on the microswitch is slotted so it can be adjusted backward or `forward.

1. Remove electrical power supplied to the unit.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. The following check should be made to determine if the drain switch is defective.

   a. Remove bracket from the unit.

   b. Remove wires from the switch.

   c. Check for continuity across the two outside terminals on the drain switch. If circuit is open, the drain switch is bad. The circuit should only be opened by pressing on the actuator of the drain switch.

3. To replace switch, remove switch from the bracket, and install new switch in reverse order.

4. Test to see if the drain valve handle actuates the switch. The gap between the drain switch and the shaft should be no more than 1/8” (3 mm).

   HINT: Listen for audible click of switch while pulling drain valve handle.

2-24. DRAIN VALVE AND EXTENSION

The drain valve opens when drain valve handle is pulled out and drains the shortening out of the pot.

1. Using a 3/8” socket, remove the nuts securing the drain switch bracket, and pull the bracket from the studs.

2. Remove the nut securing the drain handle and pull the handle from the drain valve.

3. Using a large adjustable wrench, unscrew drain valve and extension from the unit.

4. Replace the drain valve and extension.

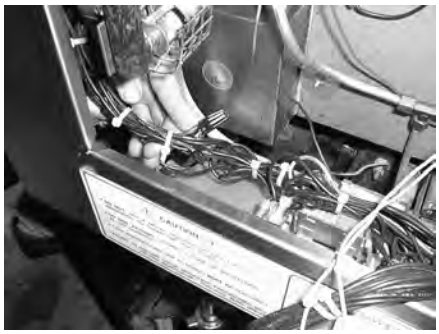
5. Replace the drain switch bracket.

6. Adjust the microswitch to be no more than 1/8” (3 mm) from the shaft of the drain valve.

   HINT: Listen for audible click of switch while pulling drain valve handle.

2-25. AIR VALVE

The air valve allows circulation of the shortening in the frypot to keep the shortening at a uniform temperature.



1. Remove electrical power supplied to the unit.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the left side panel.

3. Remove the wires from the wire nuts.

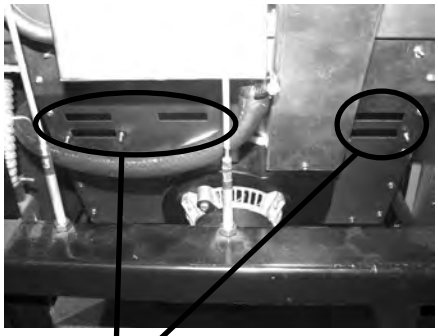
4. Disconnect union at the valve.

5. Loosen the nut on the conduit connector and pull coil from conduit.

6. Remove close nipple and female part of union from valve body.

7. Replace with new valve in reverse order.

2-26. CLEANING THE DILUTION BOX



DILUTION SLOTS

Clean the dilution box **annually** to ensure the unit operates efficiently and with few failures.

1. **Make sure unit is off,** and close and lock the lid.

WARNING

Lid should be in locked down position. Failure to do so could result in personal injury.

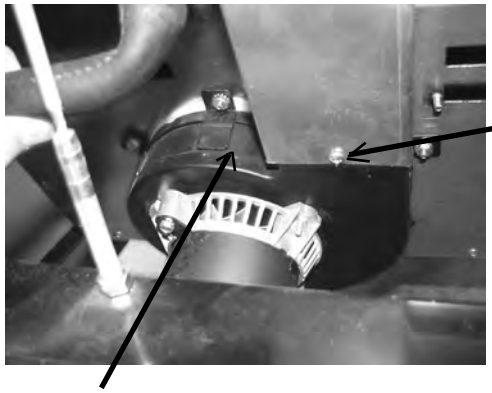
2. Remove the back shroud of the fryer.

3. Clean dilution box with a cloth or brush. Make sure slots are free of debris. Replace back shroud when finished.

NOTICE

Depending on the breading location and conditions within the kitchen area, the dilution slots may need to be cleaned more often. See example at left:

2-27. CLEANING THE BLOWER WHEEL



Blower Motor

The blower wheel must be cleaned annually to ensure the unit operates efficiently and without failures.

1. **Make sure unit is off,** and close and lock the lid.

WARNING

Lid should be in locked down position. Failure to do so could result in personal injury.

2. Remove the back shroud of the unit.

3. Clean the inside of back shroud and the rear of the fryer.

4. Using a Phillip's-head screwdriver, remove the screw securing the flue to the blower.

5. Using a 3/8" socket or wrench, remove the 5 nuts securing blower motor and pull motor from unit.

6. Clean fins of blower wheel, using a brush or flat blade screwdriver. Make sure the fins are clean of any debris.

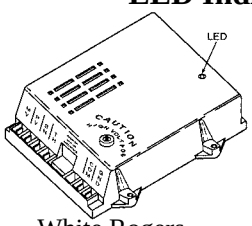
NOTICE

Depending on breading location and kitchen area conditions, cleaning the blower wheel should be done more often.

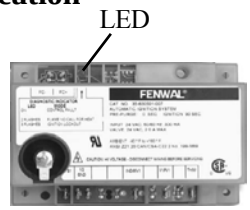
2-28. IGNITION MODULES

Sends 24 volts to the ignitors and gas control valve.

LED Indication



White Rogers



Fenwall

3 different modules are in the field. The White Rogers and Fenwall modules have a red LED, and the Robertshaw modules have a green LED. These LEDs help to identify a failure.

For White Rogers & Fenwall modules, when the control calls for heat, the LED flashes, then goes out, indicating control is functional. If the LED continues to flash, the module did not sense a pilot flame. If LED stays on continuously, an internal fault has been detected, and the module should be replaced.

For Robertshaw, when the control calls for heat, the LED will be on continuously, indicating the control is functional. If LED flashes, module did not sense a pilot flame. If LED goes out while the control is calling for heat, an internal fault has been detected, and the module should be replaced.

Replacement

1. Remove electrical power supplied to the unit.

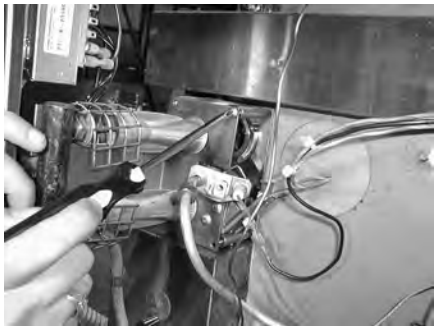
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

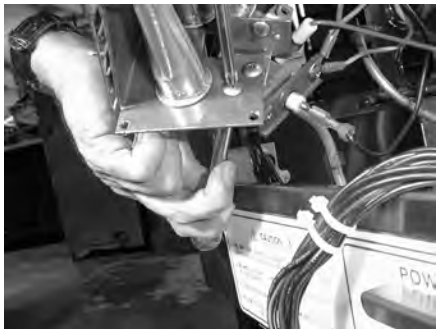
2. Remove the control panel as discussed in section 2-7.
3. Remove the condensation drain pan.
4. Using a Phillips head screwdriver, remove the screws securing the module cover and remove the cover.
5. Label and remove the wires from the module.
6. Using a 3/8” socket and Phillips head screwdriver, remove nuts and screws securing module and remove it from unit.
7. Replace with module in reverse order.

2-29. IGNITOR ASSEMBLY

The 690 Model has electronic spark ignition that lights a standing pilot.

Replacement





1. Remove electrical power supplied to the unit.

To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

TO AVOID INJURY, PROPERTY DAMAGE, OR EXPLOSION, BEFORE REPLACING IGNITOR ASSEMBLY, DO THE FOLLOWING:

- **MOVE THE POWER/PUMP SWITCH TO THE "OFF" POSITION.**
- **DISCONNECT MAIN CIRCUIT BREAKER AT THE WALL, OR UNPLUG THE POWER CORD.**
- **TURN OFF THE MAIN GAS SUPPLY TO THE FRYER AND DISCONNECT AND CAP THE SUPPLY LINE TO FRYER.**

2. Remove the control panel as discussed in section 2-7.
3. Disconnect the 1/4" gas line fitting from the pilot assembly.
4. Follow the wire from the spark ignitor to the module, and remove the wire from the module.
5. Remove the left or right side panel, depending upon which ignitor assembly will be removed.
6. Disconnect gas line (for the left ignitor assembly).
7. Remove the four screws securing burner assembly, and pull the assembly from the unit.
8. Using a Phillips head screwdriver, remove screw securing the ignitor assembly to the burner assembly, and pull the ignitor assembly from the unit.
9. Secure new assembly with the screw previously removed, making sure the assembly is turned to provide a 1/8" gap between the spark ignitor and the hood of pilot assembly.

2-30. FLAME SENSOR ASSEMBLY

The flame sensor should glow a bright red when pilot is lit and allows the gas control valve to open. If it does not sense a flame, it will shut the gas control valve down.

Replacement

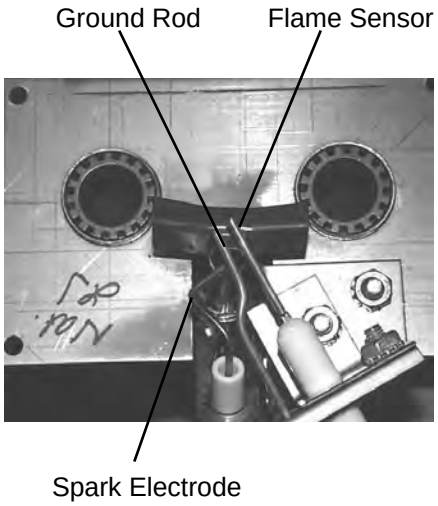
1. Remove electrical power supplied to the unit.

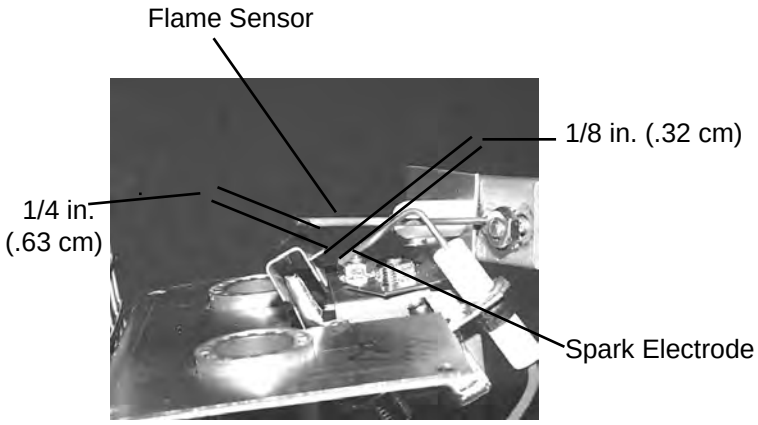
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel as discussed in section 2-7.
3. Pull the wire off the terminal of the flame sensor.
4. Using Phillips head screwdriver, remove the screw securing flame sensor assembly, and remove assembly from the unit.
5. Replace with new assembly in reverse order. Make sure the flame sensor has 1/4" gap between it and the pilot hood.

2-31. IGNITOR AND FLAME SENSOR ADJUSTMENT

For proper function of the ignitor and flame sensor, it is **critical** that they are adjusted properly. The flame rectification, from the flame sensor to the module, should at least be 1.3 micro-amps. See photos.





If the burner assembly is removed from the fryer to install and adjust the parts, once the assembly is re-installed, check the spacing of the components again.

2-32. NYLATRON STRIPS REPLACEMENT

1. Raise the lid and remove the retention ring from one end of the lid pin.

2. Slide the lid pin from unit.

3. Lift the lid from unit.

The lid weighs 80 lbs (36 kg). Take care when lifting lid to prevent personal injury.

4. Using a 3/8” socket, remove the nuts securing the rear shroud and remove shroud.

5. Using a Phillip’s-head screwdriver, remove the screws securing the top cap and remove top cap.

6. Remove the bolts securing the nylatron strips to the weight assembly and remove strips from weight assembly.

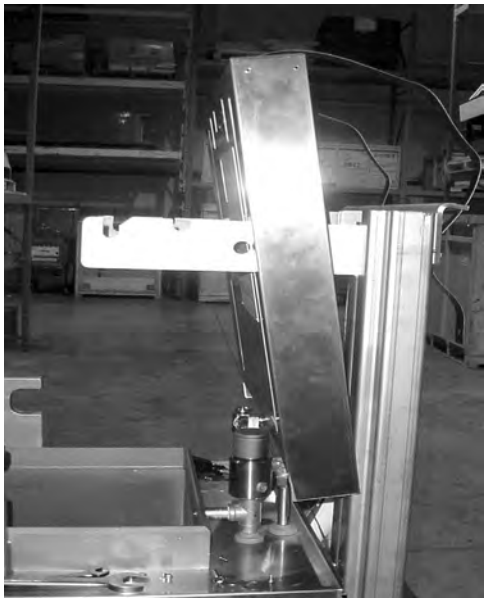
7. Using a Phillip’s-head screwdriver, remove the screws securing the front shroud.

8. Unfasten the exhaust hose from the hose clamp.

2-32. NYLATRON STRIPS REPLACEMENT (CONTD)

9. Lift the front shroud up and out, over the arm of the lid.

10. Thread the new nylatron strip through the track in the front shroud.



11. Lining up the holes in the strips, fit the front shroud back over the lid arms.

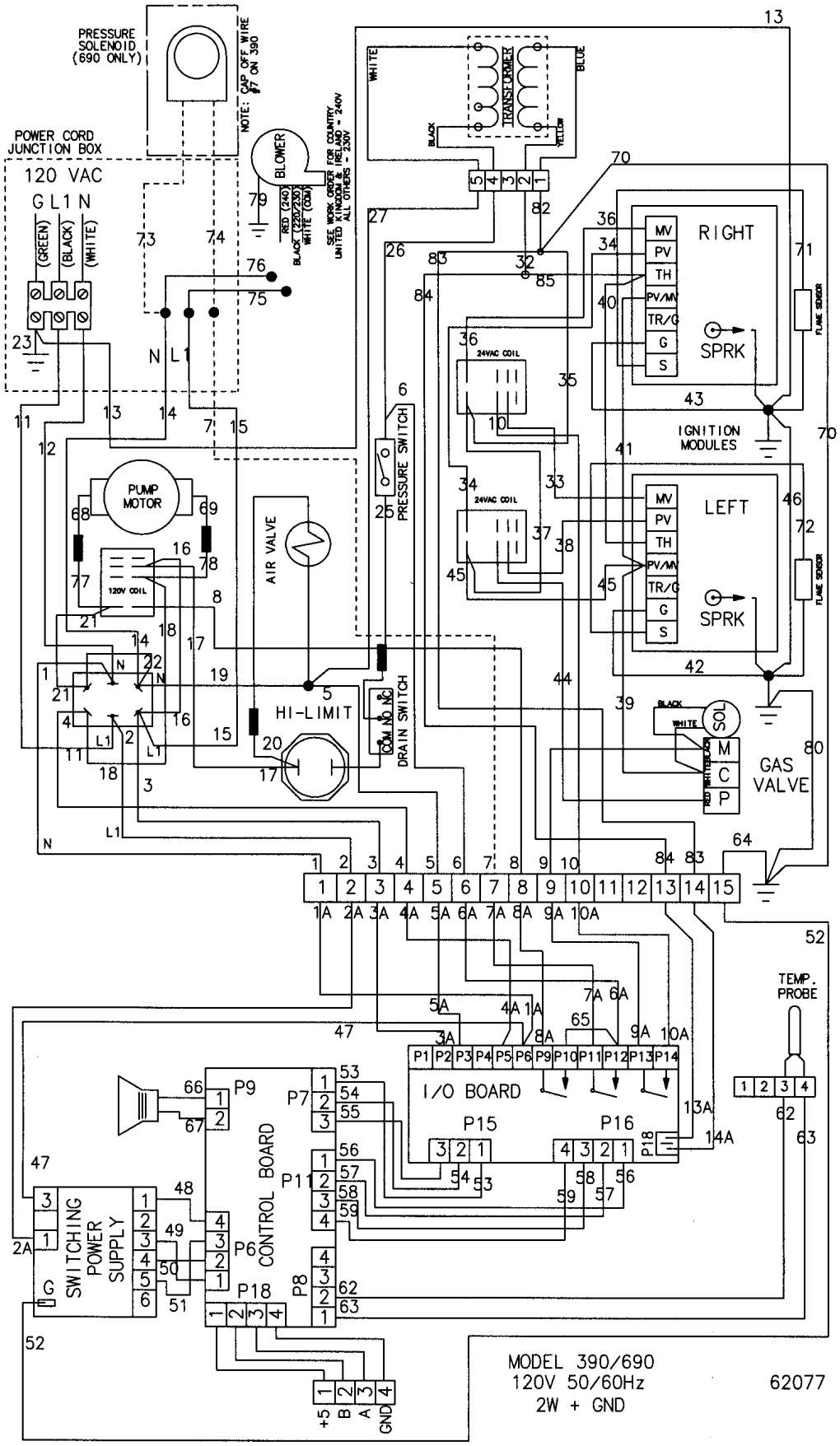
12. Secure the strips to the weight assembly.

13. Replace back shroud, top cap, and lid, and replacement is complete.

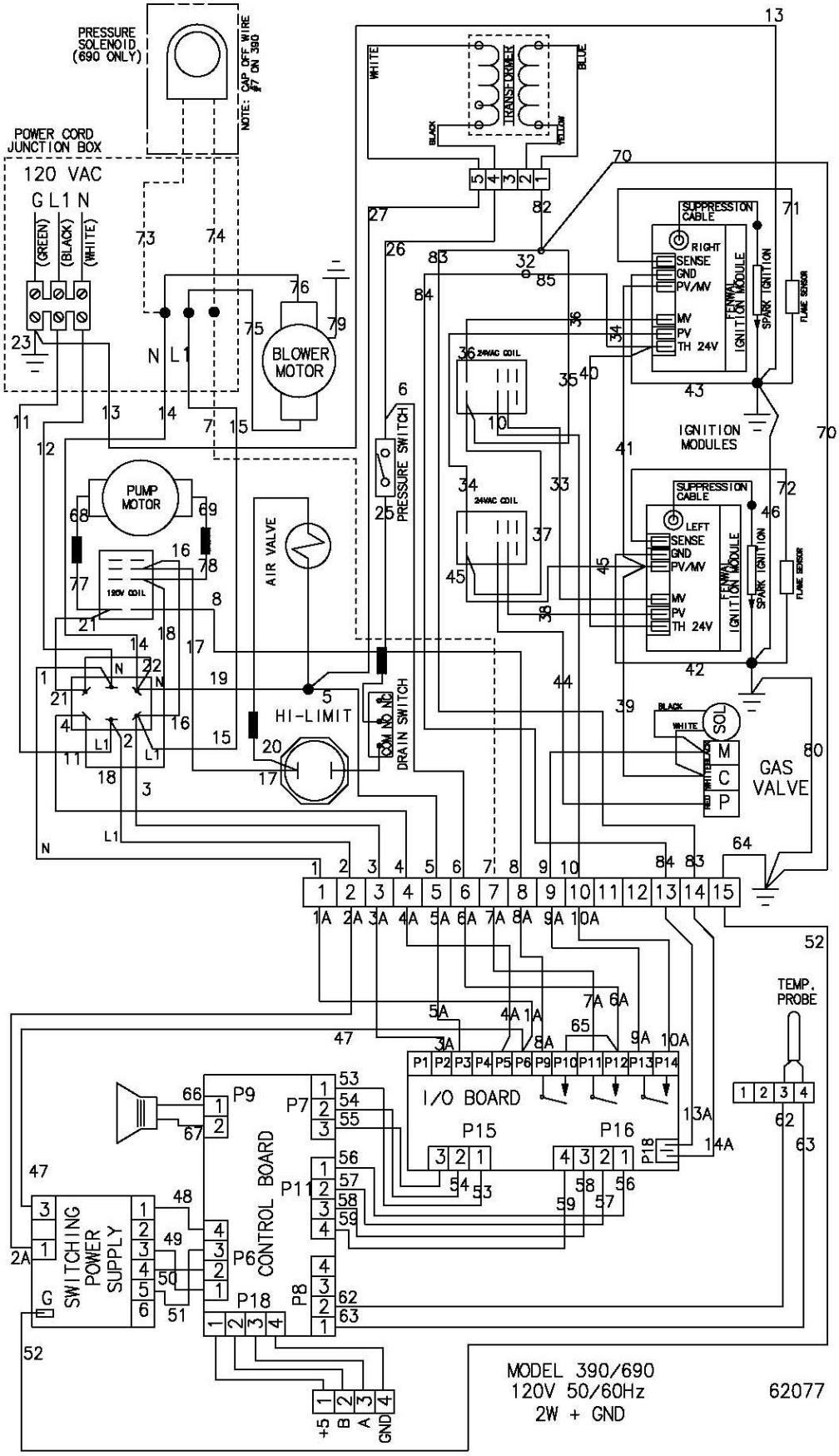
2-33. LUBRICATING LID ROLLERS

The lid rollers, in the back of the fryer, should be lubricated at least once a year, to allow the lid easy movement.

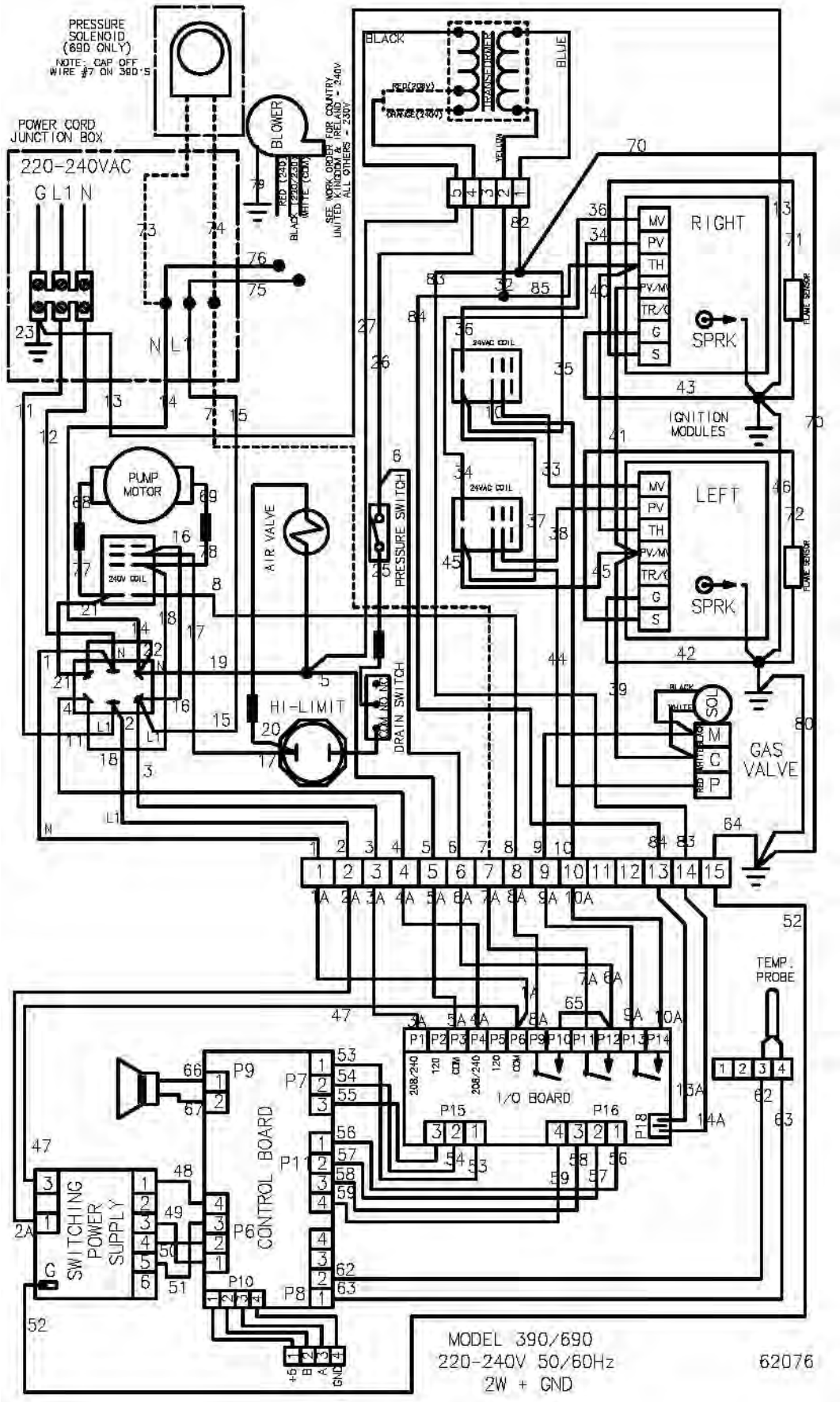
1. Remove the back shroud of the fryer.
2. Using spindle lube, part number 12124, place a small amount of lube on both top and bottom rollers. Make sure to lube both left and right rollers.
3. Clean the inside of back shroud and the back of the fryer.
4. Replace the back shroud.

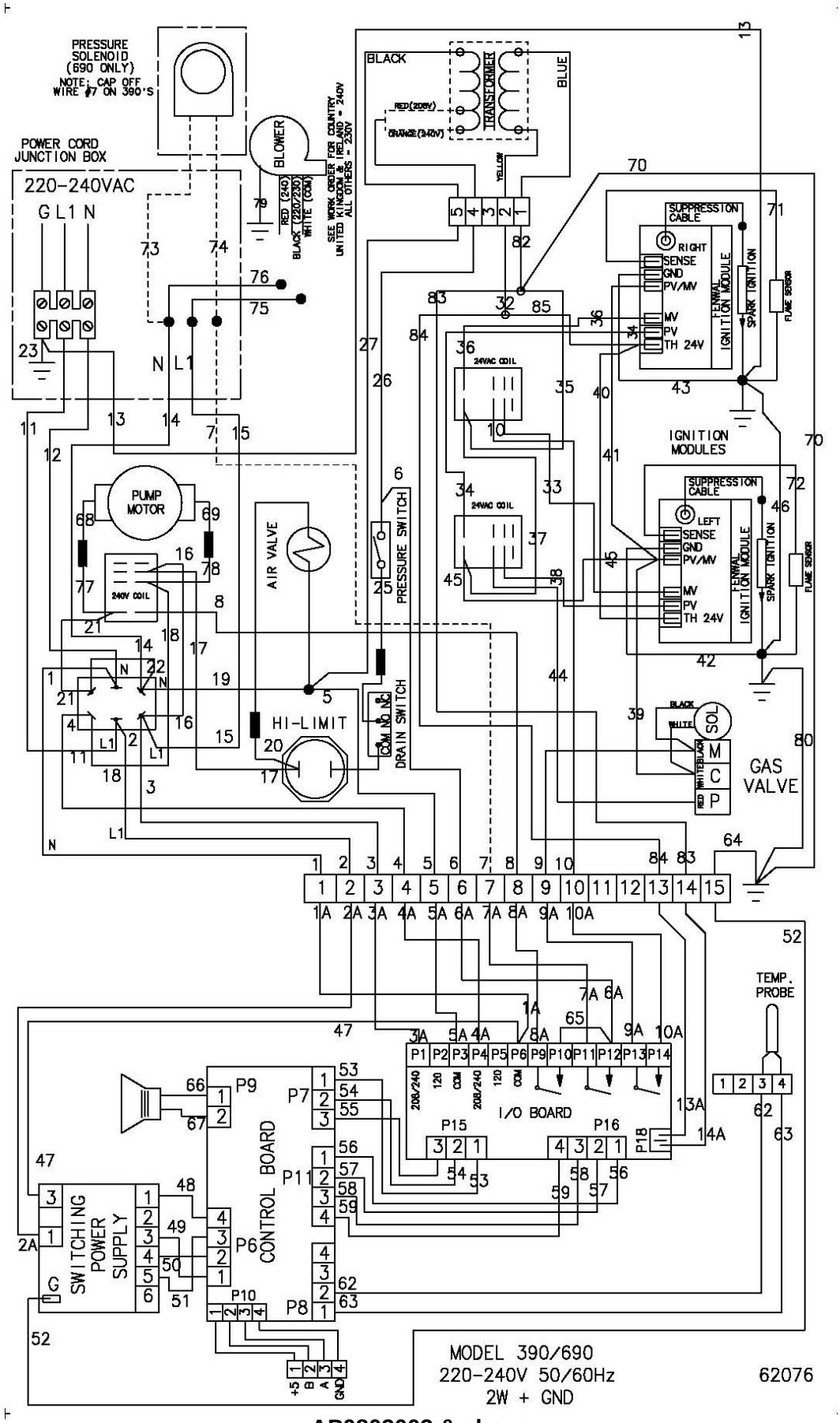


AP0803002 & below

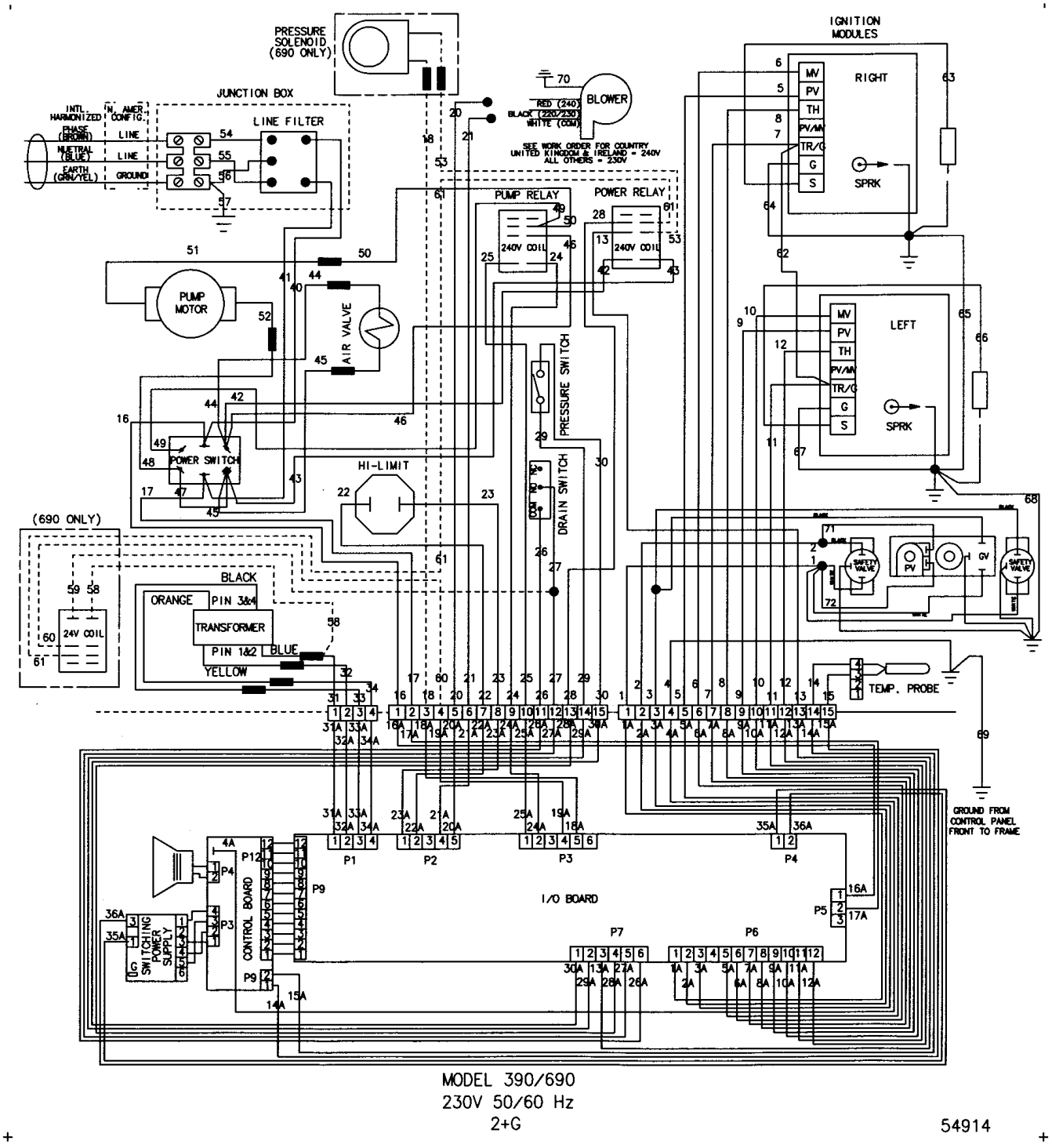


AP0803003 & above

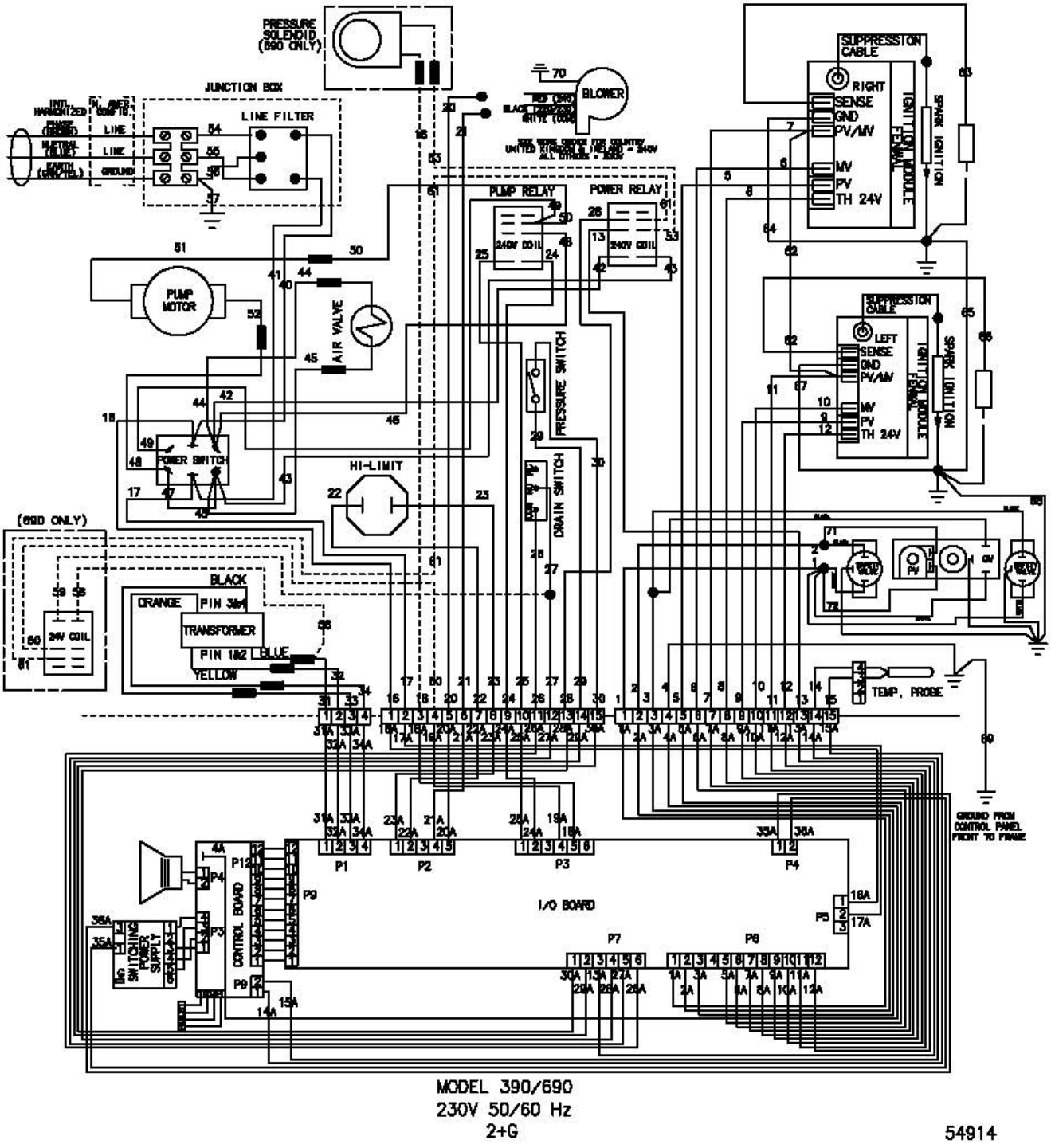

PRESSURE SOLENOID (69D ONLY)
NOTE: CAP OFF WIRE #7 ON 38D'S
POWER CORD JUNCTION BOX
220-240VAC
G L1 N
BLOWER
BLACK
BLUE
YELLOW
RED (230)
BLACK (220/240)
WHITE (208)
SEE WORK ORDER FOR COUNTRY
UNITED KINGDOM & IRELAND - 240V
ALL OTHERS - 230V
TRANSFORMER
RIGHT
LEFT
MV
PV
TH
PV-MV
TR/C
G
S
SPRK
FLAME SENSOR
IGNITION MODULES
24VAC COIL
240V COIL
PUMP MOTOR
AIR VALVE
PRESSURE SWITCH
HI-LIMIT
DRAIN SWITCH
SOL
M
C
P
GAS VALVE
TEMP. PROBE
I/O BOARD
CONTROL BOARD
SWITCHING POWER SUPPLY
MODEL 390/690
220-240V 50/60Hz
2W + GND
62076



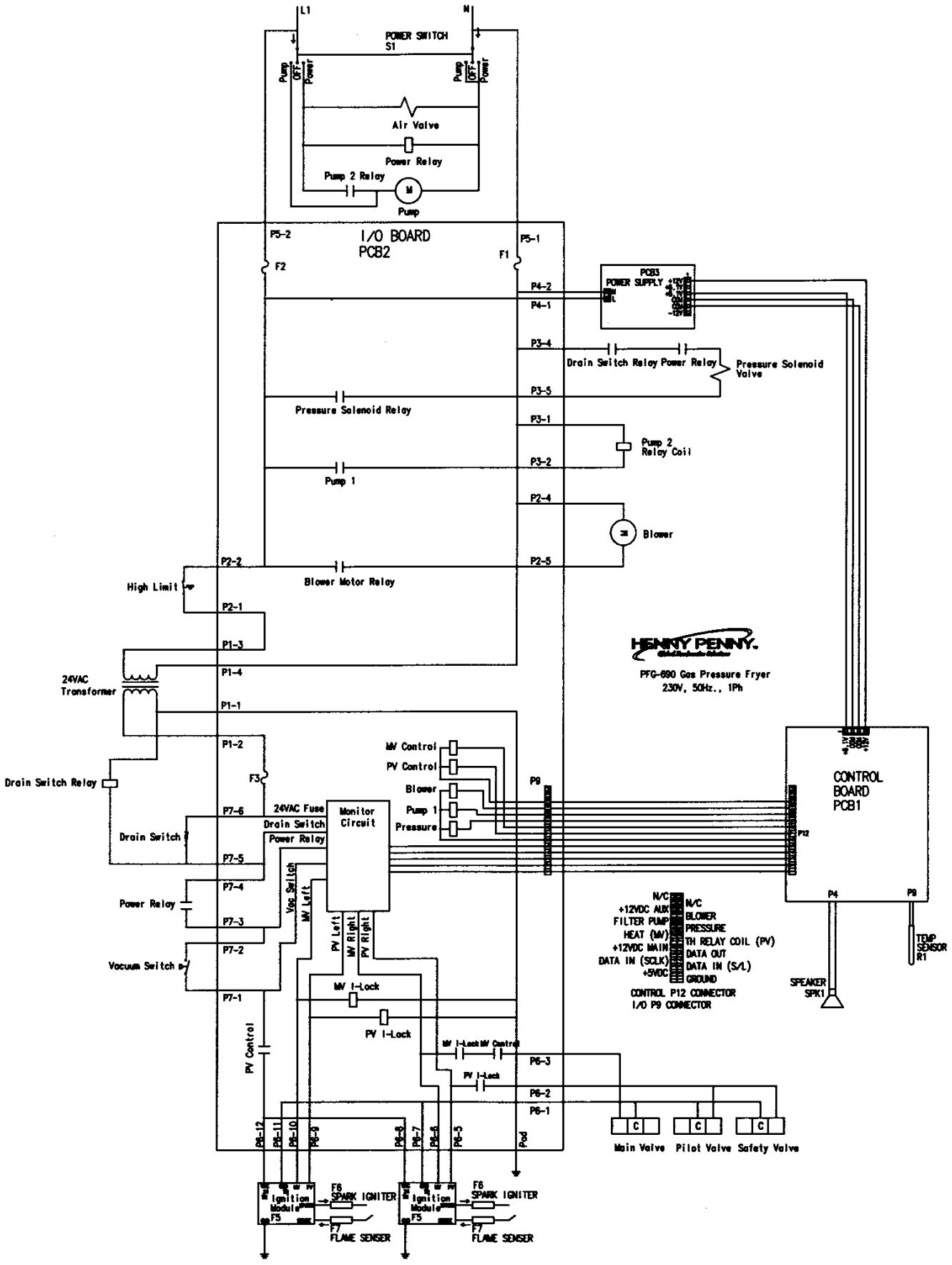
AP0803003 & above



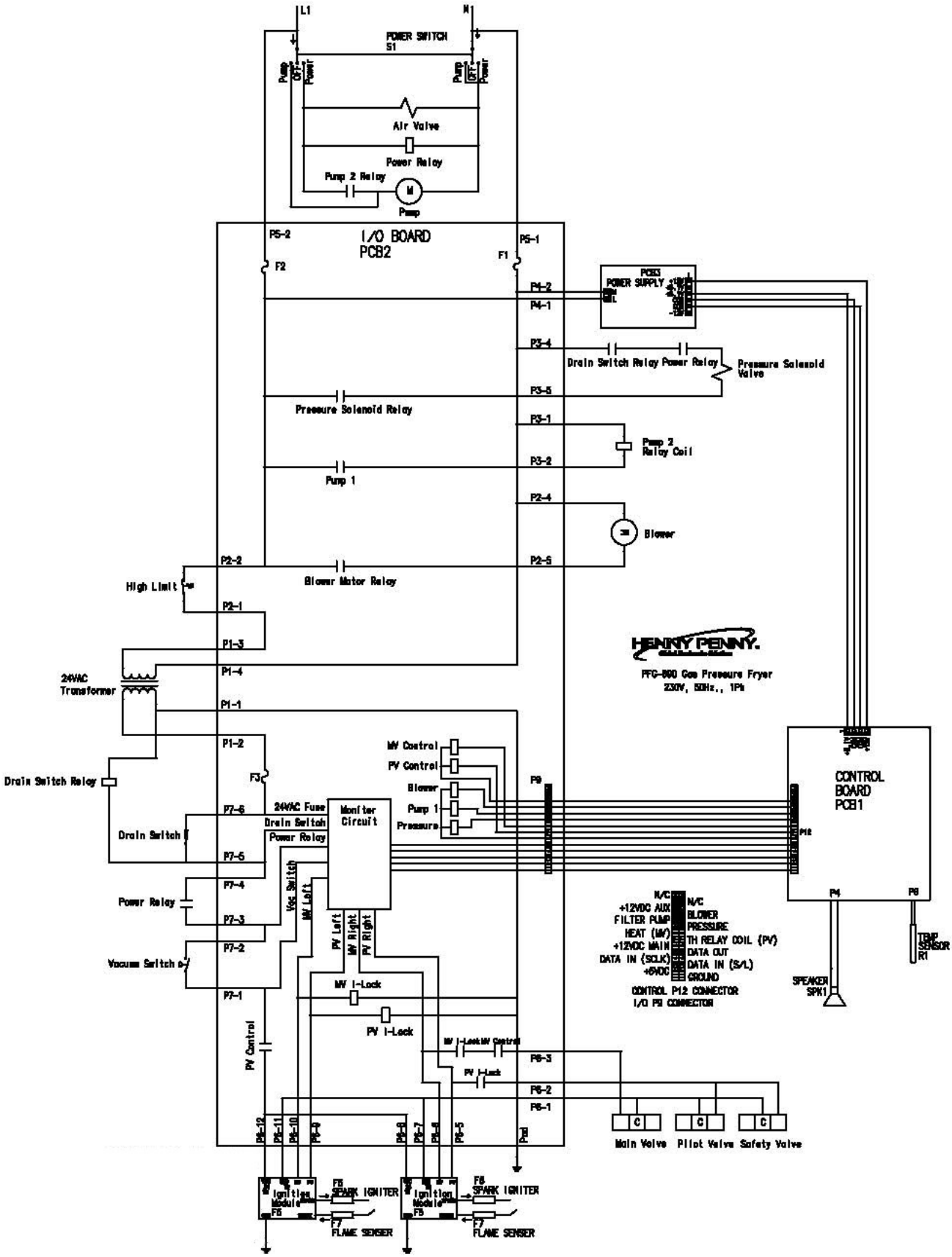
AP0803002 & below



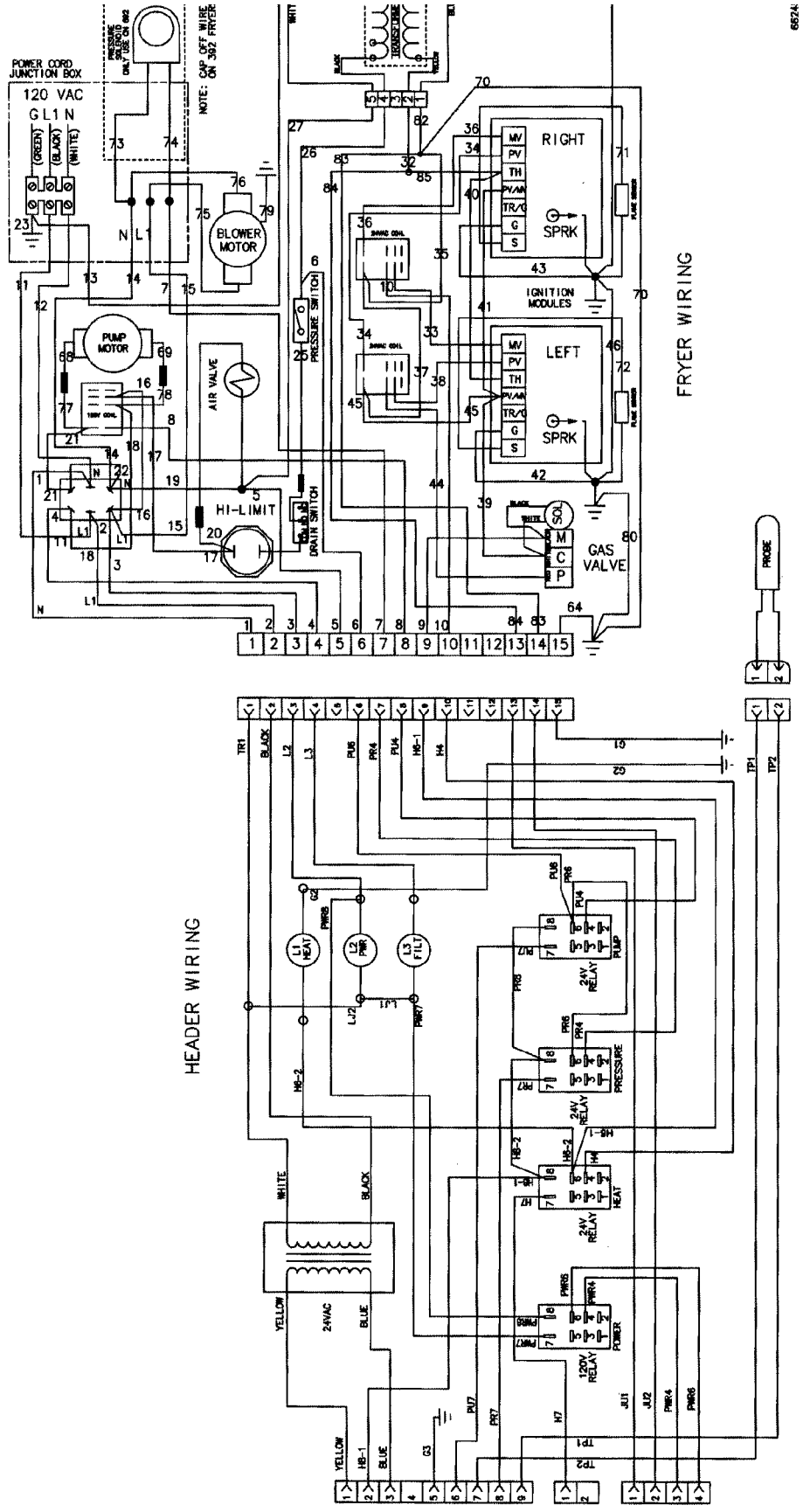
AP0803003 & above



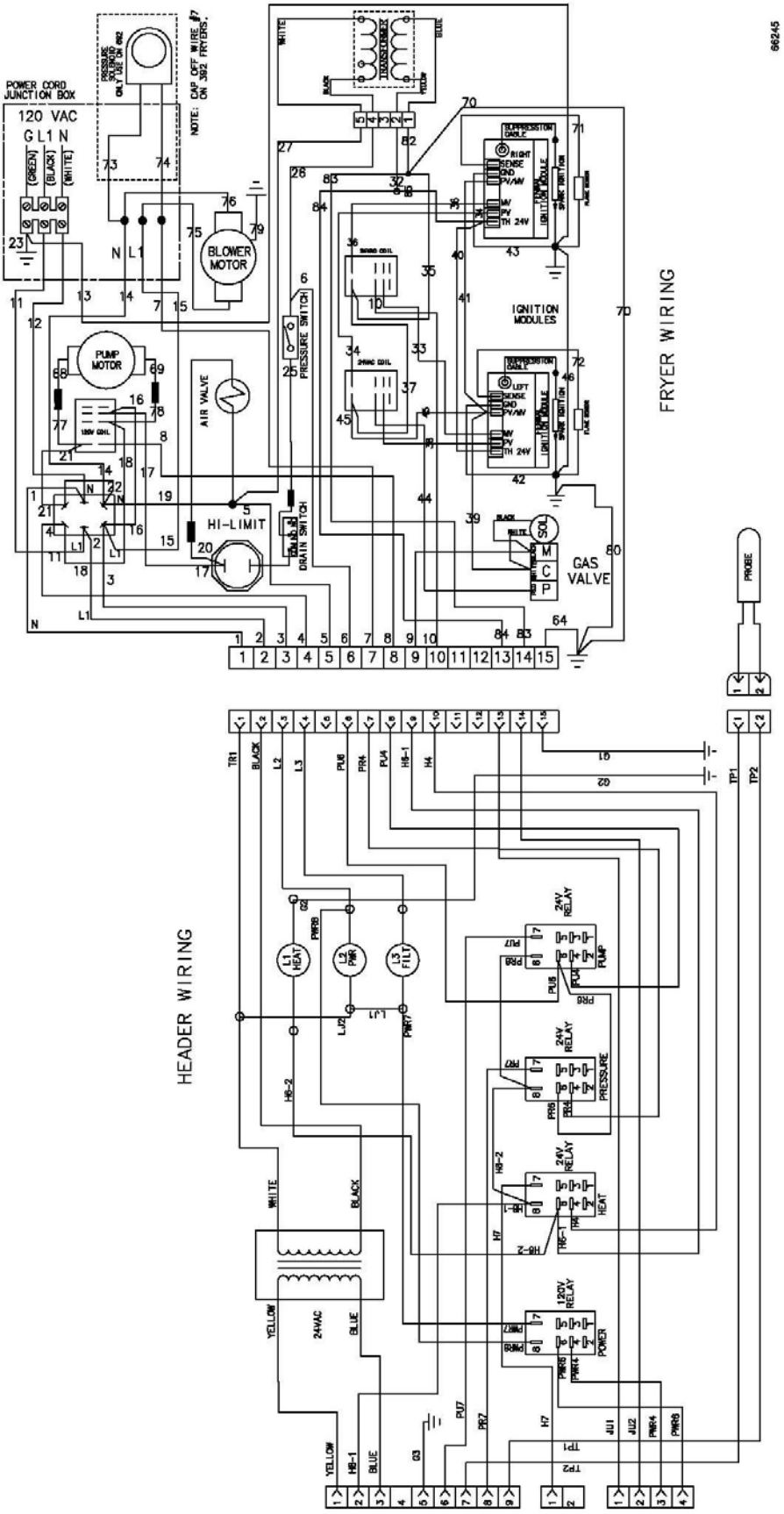
AP0803002 & below



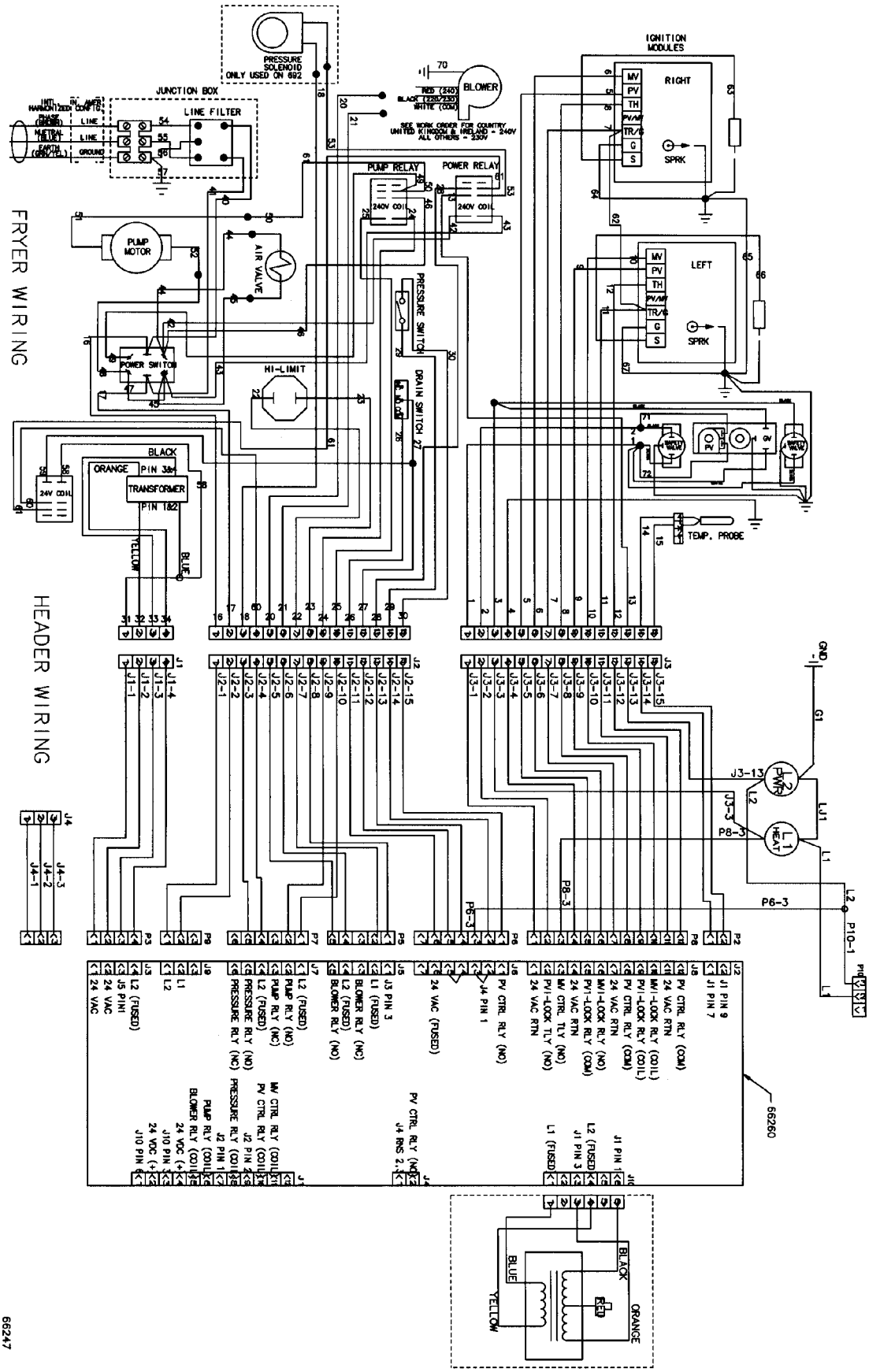
AP0803003 & above



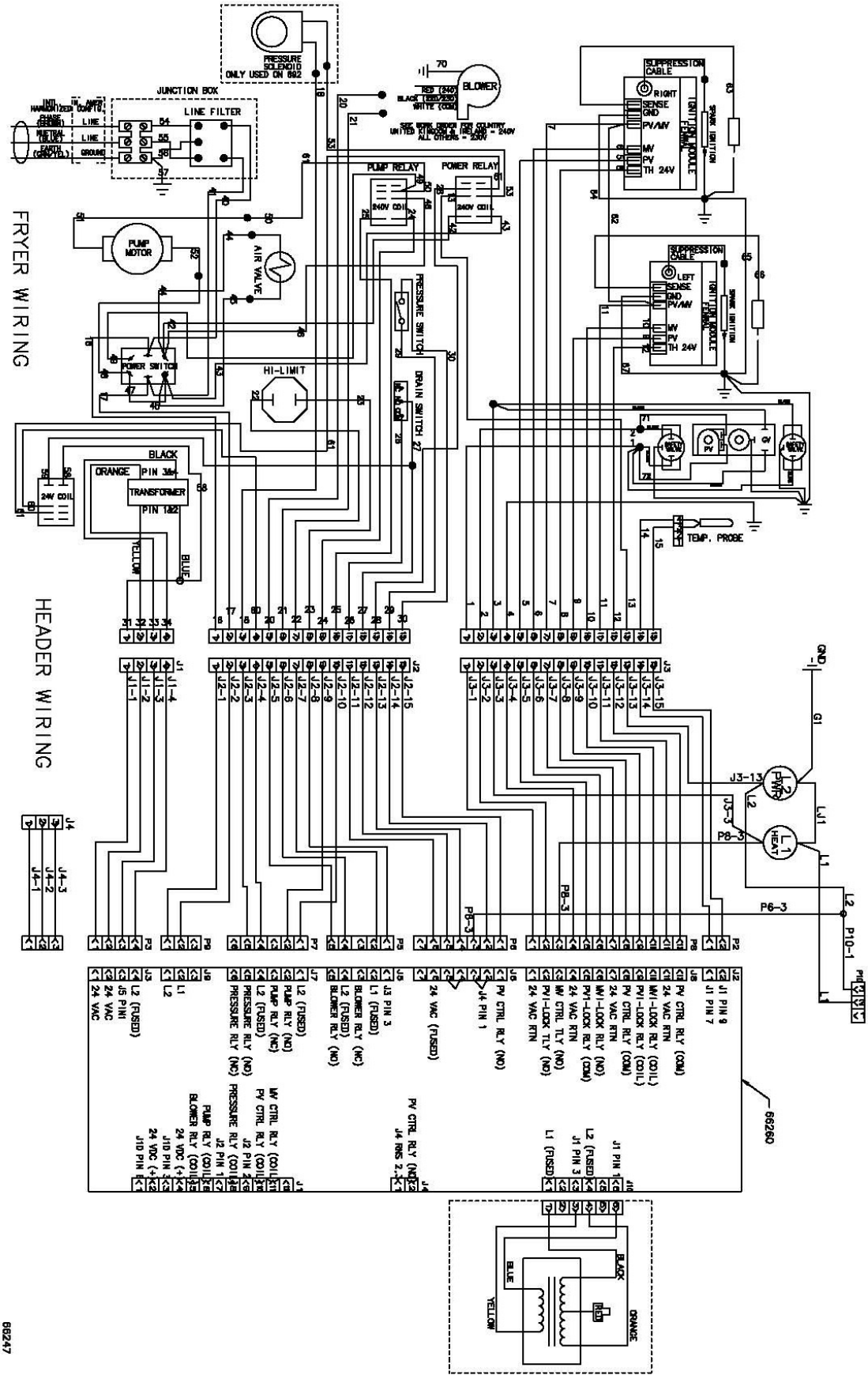
100-120 Volt FAST Wiring Diagram
AP0803002 & below



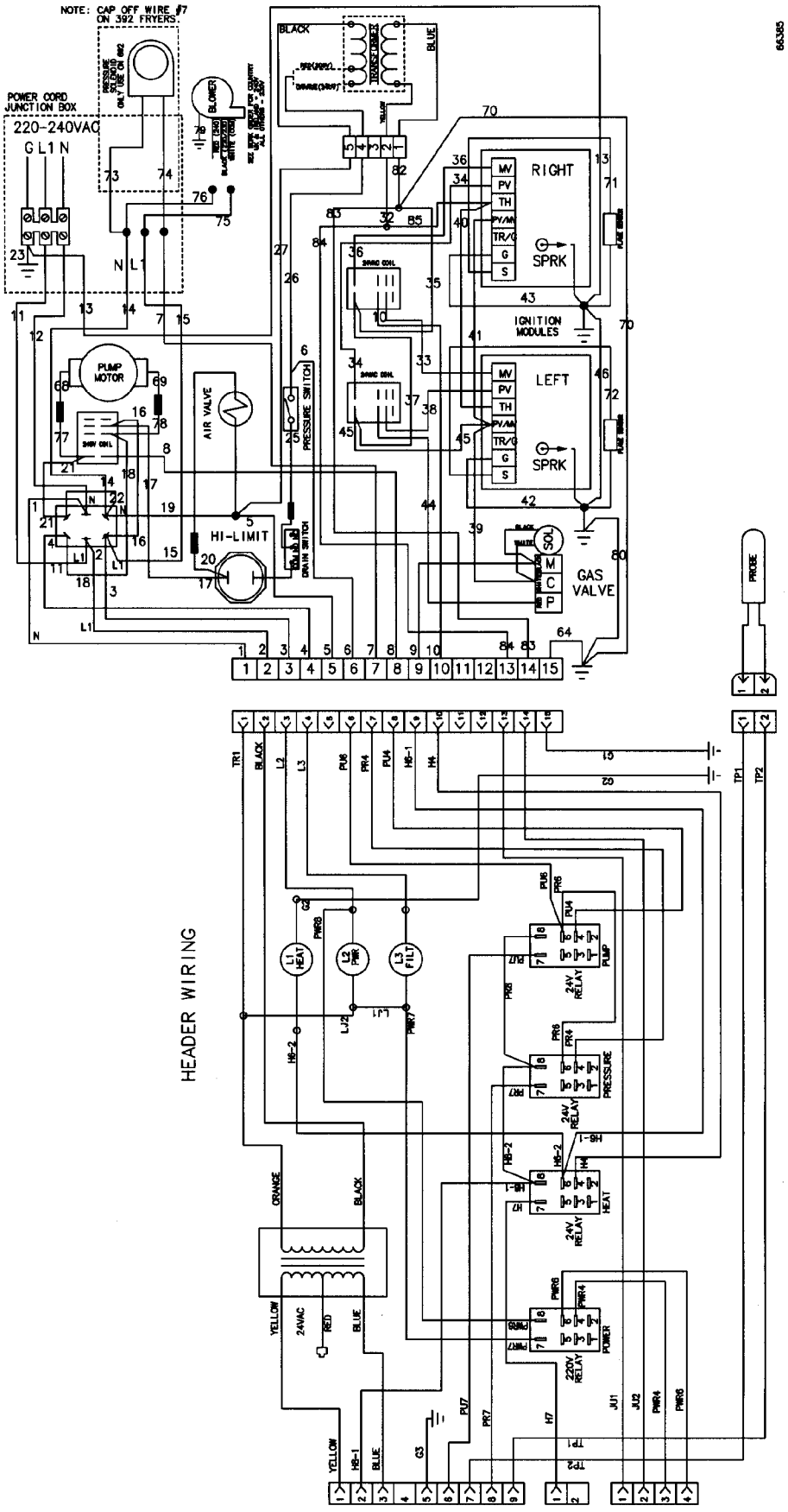
AP0803003 & above



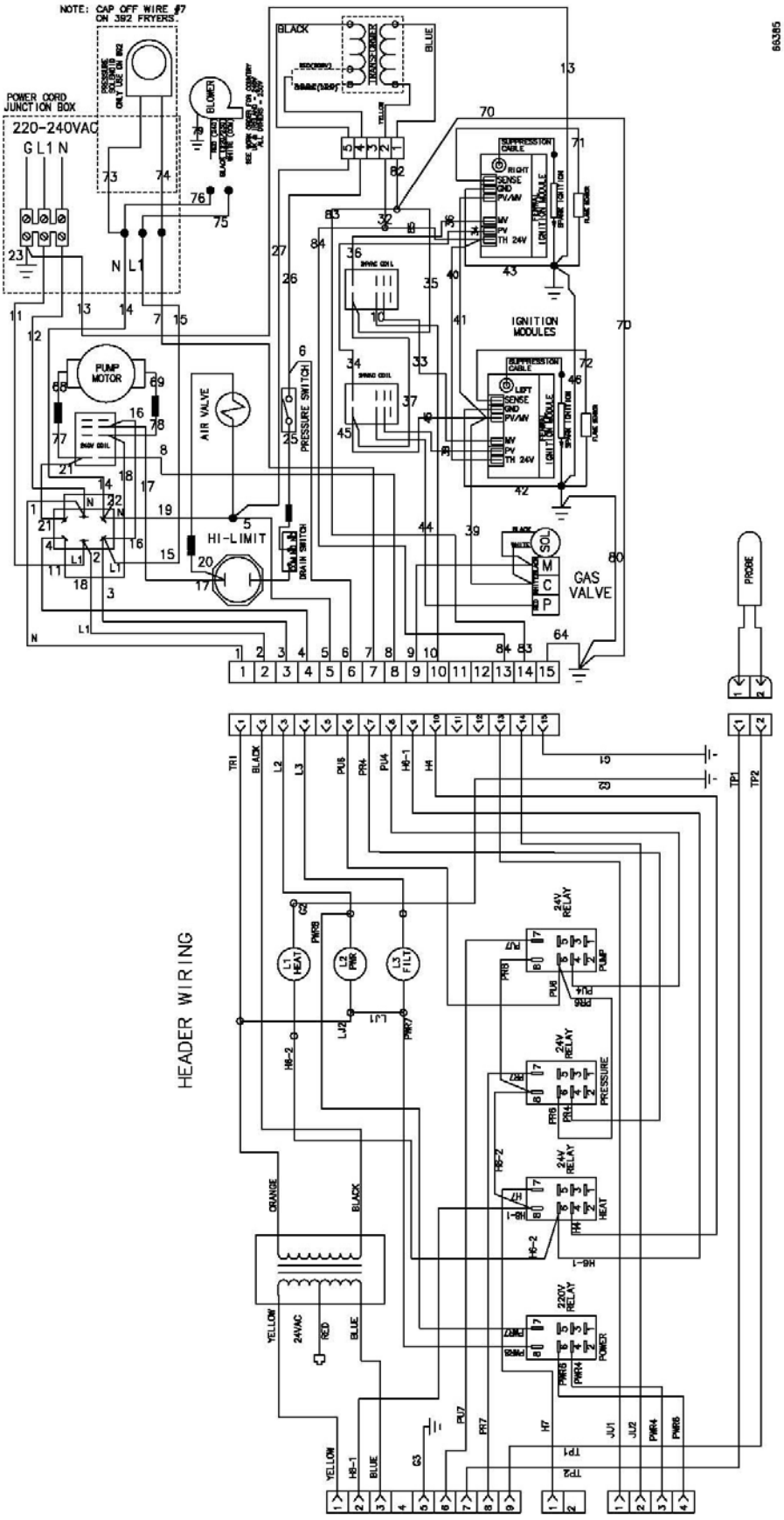
230 Volt FAST Wiring Diagram
AP0803002 & below



AP0803003 & above



220-240 Volt FAST Wiring Diagram
AP0803002 & below



AP0803003 & above

LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

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 baskets, 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. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

FILTER SYSTEM: Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

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 covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for 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.

Revised 01/01/07