



Henny Penny
Open Fryer開口式炸鍋
Model/型號 OFE-290
Model/型號 OFE-292

OPERATOR'S
MANUAL
操作手冊

LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

設備有限質量保證

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:

Henny Penny 根據以下條件對原始購買方就 Henny Penny 公司的器件與更換部件作出下述有限質量保證。

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.

新設備：自原始安裝日期兩年內新器具（不包括載物籃、照明燈、保險絲）若存在材料或工藝缺陷，將免費在FOB工廠、俄亥俄州伊頓市、或FOB授權的分銷商處修理或更換。載物籃自原始組裝日期90天內安裝。照明燈和保險絲不在此有限質量保證範圍之內。若要使此質量保證生效，器具登記卡須在安裝後10日之內郵遞到 Henny Penny。

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.

過濾器系統：使用非原始設備製造商過濾器或其它未經許可的過濾器而造成的炸鍋過濾器系統零件的任何故障不在此有限質量保障範圍之內。

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.

更換部件：自原始安裝90天內，任何器具的更換部件（不包括照明燈、保險絲）若證實存在材料或工藝缺陷，將免費在FOB工廠、俄亥俄州伊頓市、或FOB授權的經銷商處修理或更換。

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.

自原始安裝一年之內，新設備質量保證涵蓋缺陷部件的修理與更換，且包括人員費及往返程最大200英里交通費。

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.

更換部件的質量保證僅涵蓋缺陷部件的修理與更換，不包括部件拆裝、旅程等人員費及其它為此目而支出的費用。

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.

炸鍋延長質量保證：自炸鍋製造7年之內，Henny Penny 更換任何因材料或工藝問題而出現故障的炸鍋。此質量保證不包括任何誤用或濫用炸鍋，如不加炸油而加熱炸鍋。

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.

前3年：此期間內Henny Penny 免費（零件、人員及旅費）更換因材料或工藝問題而出現故障的炸鍋。Henny Penny 將免費安裝新的炸鍋或免費提供新的或修整後的更換炸鍋。

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.

3-7年：在此期間內，Henny Penny 免除炸鍋費用更換因材料或工藝問題而出現故障的炸鍋。而旅費、安裝新炸鍋的人員費或更換部件成本（如絕緣材料、熱感應器、高溫限制器、配件、硬件）應由業主承擔。

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.

質量索賠應提交 Henny Penny 或向銷售給自己器具的經銷商。Henny Penny 不許可未經書面同意而私自進行維修。若運輸中發生損壞，要立即通知送貨方，以便提出索賠。

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.

上述有限質量保證規定了 Henny Penny 僅對任何違反質量保證或其它條款進行補償。買方同意不得提出其它補償要求（包括任何偶然或因果損失索賠）。

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.

上述有限質量保證不適用於：1. 事故、改機、誤用、濫用設備造成的損失；2. 若設備的序列號被除去或損壞；3. 照明燈、保險絲。上述有限質量保證明示替代所有其它明示或默認的質量保證，包括適銷性和適用性，並且排除其它質量保證。Henny Penny 不接受也不授權任何人接受任何其它的義務與責任。

Revised 修订 01/01/07

FM05-029-E
Revised 01-31-07

HENNY PENNY

6 HEAD ELECTRIC OPEN FRYER

SPECIFICATIONS 規格

Height 高度	61" (155 cm)
Width 寬度	24" (61 cm)
Depth 深度	41¾" (107 cm)
Floor Space 地板空間	Approximately約 7 sq. ft. (.65 sq. m.)
Pot Capacity 炸鍋容量	6 head of chicken - 21 lbs. (9.5 kg) 100 lbs. shortening (45 Kg.)
Electrical 電源	208 VAC, 3 Phase, 50/60 Hz, 17 KW, 47.2 Amps 240 VAC, 3 Phase, 50/60 Hz, 17 KW, 40.9 Amps 200 VAC, 3 Phase, (Delta), 50/60 Hz, 17 KW, 49.1 Amps 240 VAC, 3 Phase, (Delta), 50 Hz, 17 KW, 40.9 Amps 380 VAC, 3 Phase, 50 Hz, 17 KW, 25.8 Amps 415 VAC, 3 Phase, 50 Hz, 17 KW, 23.7 Amps
Heating 加熱	Two 8,500 watt electric immersion elements 雙8,500W浸入式電氣元件
Shipping Weight 運輸重量	Approximately 593 lbs. (269 kg.) 約 593 磅 (269 公斤)

NOTICE 注意

A data plate, located on the right side panel, 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.

在面板的右邊，有一個銘牌，上面的信息是炸鍋的類型，序列號，擔保時間，和其他的炸鍋的信息。炸鍋的外側也印有序列號。請看下圖。

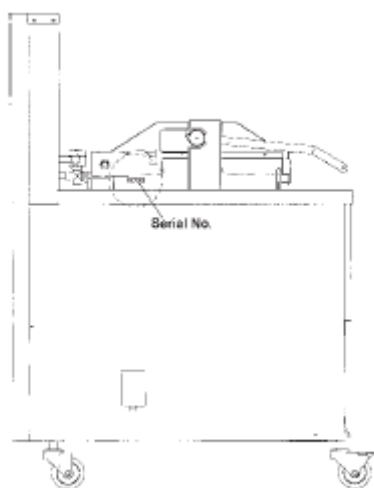


TABLE OF CONTENTS索引

Section	Page
Section 1. INTRODUCTION介紹.....	1-1
1-1 Introduction 介紹.....	1-1
1-2 Proper Care 正確維護.....	1-1
1-3 Assistance 協助.....	1-1
1-4 Safety 安全.....	1-2
Section 2. INSTALLATION安裝.....	2-1
2-1 Introduction 介紹.....	2-1
2-2 Unpacking 拆除包裝.....	2-1
2-3 Selecting the Fryer Location選擇安放位置.....	2-4
2-4 Leveling the Fryer調試炸鍋水平.....	2-4
2-5 Ventilation of Fryer炸鍋排風.....	2-5
2-6 Electrical Requirements電源要求.....	2-5
2-7 International Electrical Requirements國際電源要求.....	2-6
Section 3. OPERATION操作.....	3-1
3-1 Operating Components操作元器件.....	3-1
3-2 Lid Operation 鍋蓋操作.....	3-2
3-3 Melt Cycle Operation 融油週期操作.....	3-2
3-4 Switches and Indicators開關和指示器.....	3-3
3-5 Filling or Adding Shortening 充滿或加入炸油.....	3-5
3-6 Basic Operation 基本操作.....	3-6
3-7 Care of Shortening 炸油注意事項.....	3-8
3-8 Filtering Instructions過濾器說明.....	3-8
3-9 Changing the Filter Envelope更換過濾器封套.....	3-10
3-10 Cleaning the Frypot 清潔炸鍋.....	3-10
3-11 Filter Pump Motor Protector-Manual Reset 濾油泵馬達保護器手-手工重啟.....	3-11
3-12 Regular Maintenance Schedule定期保養.....	3-11
3-13 Preventive Maintenance預防性維修.....	3-12
3-14 Programming 程序.....	3-12
3-15 Special Program Mode程序特別的程序模式.....	3-14
Section 4. TROUBLESHOOTING簡單故障排除.....	4-1
4-1 Troubleshooting Guide 故障排除指引.....	4-1
4-2 Error Codes錯誤代碼.....	4-2
GLOSSARY 術語表.....	G-1

Distributors List 經銷商列表 - Domestic and International 國內和國際

SECTION 1. INTRODUCTION

第一部分 說明

1-1. INTRODUCTION

說明

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

恒鵬開口式炸鍋是一種基本的食品加工設備。該炸鍋僅適用於公共機構以及商業性的食品服務行業。

NOTICE 注意



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

歐盟報廢電氣電子設備指令於 2005 年 8 月 16 日生效。我們的產品已通過 WEEE 指令評估。我們已評價了我們的產品是否符合危險物質限制指令（RoHS），並且根據需要為了符合這些指令而重新設計了產品。為繼續遵守這些指令，此設備不能以未分類城市垃圾進行處理。關於正確的處理方法，請與附近的恒鵬經銷商聯繫。

1-2. PROPER CARE

正確的養護

As in any unit of food service equipment, the Henny Penny open 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.

正如其他各種食品加工設備一樣，恒鵬開口式炸鍋需要細心的維護與保養。本手冊中詳述了保養與清潔的有關要求，在炸使用過程中，必須自始至終遵循。

1-3. ASSISTANCE

協助

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

如果你需要協助，請與當地經銷商聯繫，或致電恒鵬公司 1-800-417-8405 或 1-937-456-8405。

1-4. SAFETY

安全

The Henny Penny open fryer has many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular

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

恒鵬開口炸鍋有許多安全特性，然而只有對正確的安裝，操作及維護步驟有整體瞭解，才可保證操作安全。本手冊中的說明即為幫助用戶學習適當程序而備。凡屬特殊重要性或有關安全性，分別使用不同詞彙如**危險**，**警告**或**備註**，用以識別，其用法分述如下：



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

安全驚嘆號用於表示可能會有人身傷害危險，警告，注意

NOTICE is used to highlight especially important information.

NOTICE用於提示特別重要的信息。



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

CAUTION用於表示存在潛在的危險，如忽視，可能造成財產損失。



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

驚嘆號加CAUTION用於表示存在潛在危險，如忽視可能造成輕微或中度傷害。



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

驚嘆號加WARNING表示存在潛在危險，如果忽視可能造成嚴重傷害。



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

驚嘆號加DANGER用於表示存在潛在的嚴重的危險，如果忽視可導致嚴重的傷害甚至死亡。

SECTION 2. INSTALLATION 第二部分 安 裝

2-1. INTRODUCTION

安裝

This section provides the installation and unpacking instructions for the Henny Penny OFE-290, open fryer. ◦

本章闡述恒鵬 OFE-290 開口炸鍋的安裝、拆除包裝說明。◦

NOTICE

Installation of this unit should be performed only by a qualified service technician. 安裝此設備需由專業人員完成。◦



Do not puncture the fryer with any objects such as drills or screws as component damage or electrical shock could result. 不要用手槍鑽或螺釘等在炸鍋外壁鑽孔，否則可能破壞結構或遭到電擊。◦

2-2. UNPACKING INSTRUCTIONS

拆除包裝說明

NOTICE

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

運輸損壞當面向送貨代理說明，並在其離開前簽字。◦

1. Cut and remove the metal bands from the carton.
剪開並除去箱子上的金屬條。◦
2. Remove the carton lid and lift the main carton off the fryer.
移開箱蓋，從主箱中提起炸鍋。◦
3. Remove corner packing supports (4).
除去角上包裝支撐物（4個）◦
4. Cut the stretch film from around the carrier/rack box and remove it from the top of the fryer lid.
從滑軌/滑架箱子上剪開並包裝薄膜，從鍋蓋頂部除去薄膜。◦
5. Cut and remove the metal bands holding the fryer to the pallet.
從貨盤上除去固定炸鍋的金屬條。◦



All counterweights must be loaded before unlatching the lid, or personal injury could result.

鎖緊鍋蓋前須裝上所有的配重，否則會造成人身傷害。◦

6. Remove the fryer from the pallet.

從貨盤上移開炸鍋。



Take care when moving the fryer to prevent personal injury. The fryer weighs approximately 600 lbs.(270 kg).
搬運炸鍋時注意防止人身傷害。炸鍋約重 600 磅（270 公斤）。

2-2. UNPACKING INSTRUCTIONS (Continued)

拆除包裝說明

(續)

7. Remove the counterweights from the pallet, which are strapped to the pallet, under the fryer.
從貨盤上移開綁紮在炸鍋下的配重。



Do not drop. The counterweights weigh approximately 18 lbs. (8.1 kg.) each. Handle with care, or personal injury could result.

小心跌落。配重單件約重 18 磅（8.1 公斤）。搬運時要小心，防止人身傷害。

8. Remove rear cover. 拿掉後蓋
9. Load the 4 weights into the counterweight assembly. See next page. 安裝4個配重。見下頁。
10. Replace rear cover. 拿掉後蓋
11. Cut warning tags from the lid assembly. The lid may now be unlatched.

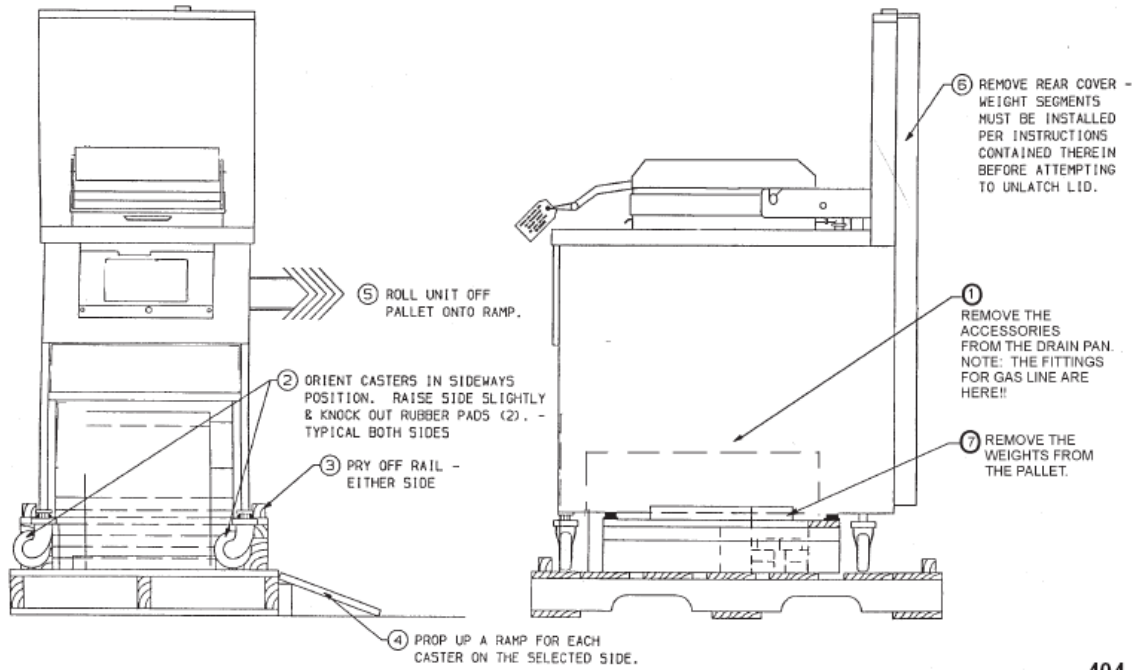
剪斷鍋蓋上的提醒標籤後，即可打開鍋蓋。

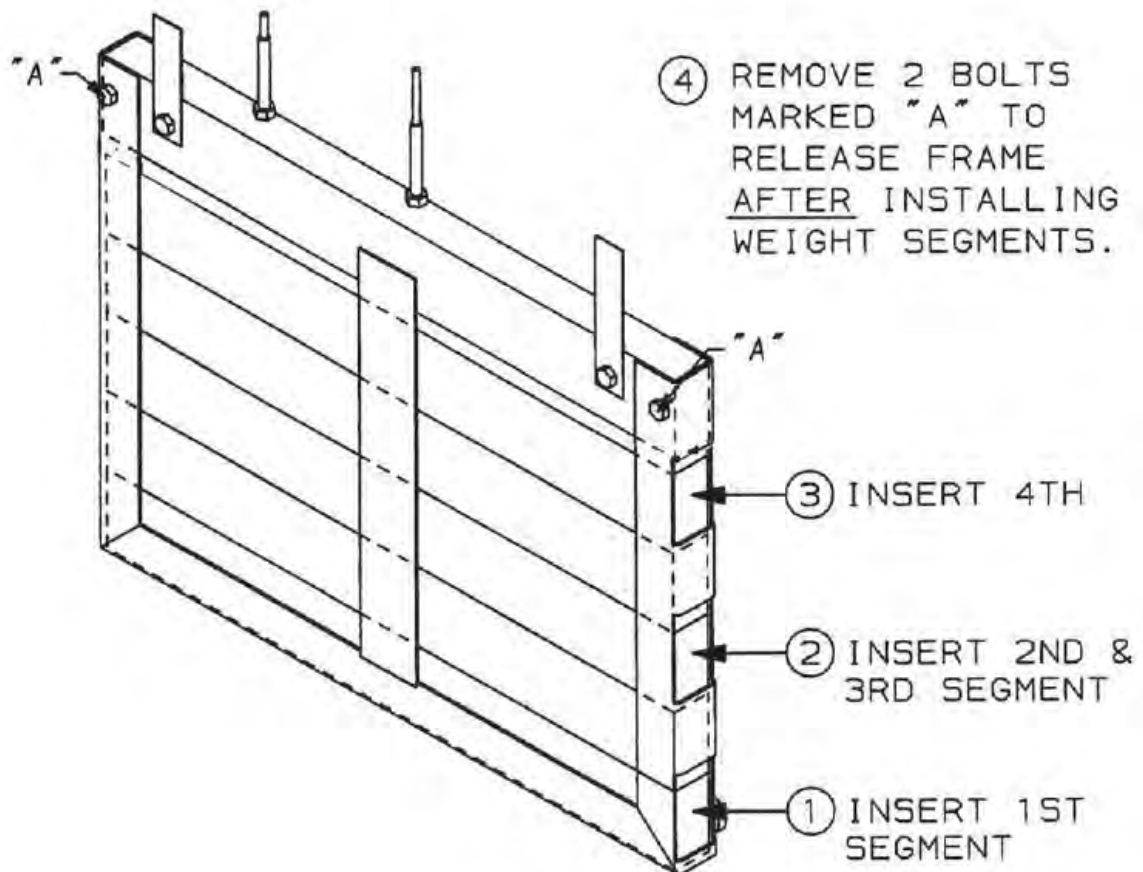
12. Remove the accessories from inside the filter drain pan.
從濾油盤內側附件。
13. Remove the protective paper from the fryer cabinet. Clean exterior surface with a damp cloth.

將炸鍋箱體外面保護紙除去，並用濕布清潔外表面。

Optional Ramp Unloading

可選擇斜坡卸貨





 **CAUTION**

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

2-3. SELECTING THE FRYER LOCATION

炸鍋安裝位置的選擇

The proper location of the fryer is very important for operation, speed, and convenience. Choose a location which provides easy loading and unloading without interfering with the final assembly of food orders. Operators have found that frying from raw to finish, and holding the product in warmer provides fast continuous service. Landing or dumping tables should be provided next to at least one side of the fryer. Keep in mind the best efficiency will be obtained by a straight line operation, i.e. raw in one side and finish out the other side. Order assembly can be moved away with only a slight loss of efficiency. To properly service the fryer, 24 inches of clearance is needed on all sides of the fryer. Access for servicing can be attained by removing a side panel.

炸鍋安裝位置的正確選擇對於操作，操作速度以及操作的方便程度極為重要。所選擇的位置方便裝卸，而不妨礙食品最終的流水作業，從生食炸成熟食，然後保溫，整個過程快速而不停頓。所有放置生食和放置製成品的台桌旁分別緊挨兩旁，其他的設備則可以移開，對工作效率影響甚微。



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

為避免火災和壓壞供應品，不要在炸鍋下存放供應品。



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

炸鍋安裝必須避免由於傾斜或搖動的原因而致熱油飛濺。可以通過選擇適當的安裝位或固定繩的方法來解決。

2-4.LEVELING THE FRYER

調試炸鍋水平

For proper operation, the fryer must be level from side to side and front to back. Using a level placed on the flat areas around the frypot collar, adjust the leveling bolt or casters until the unit is level.

設備的兩側及前後位置必須處於水平，炸鍋才能正常操作使用，在炸鍋缸邊平面上放置一隻水準儀，調整水準螺栓或腳輪直到整個設備處水平。



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.

如果不使炸鍋水平，將會使炸油溢出鍋外，會導致嚴重的人身傷害，火災或財產損失。

2-5. VENTILATION OF FRYER

排風系統

The fryer should be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of steam exhaust and frying odors. Special precautions 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.

炸鍋所在位置必須裝有適當的排氣或通風設施，便於有效的排出蒸氣和油炸氣味，設計排氣設施的罩子時，應考慮到不能妨礙炸鍋的操作使用，應確保鍋的正常開啟。我們建議用戶向當地的通風或供暖公司尋求幫助，以設計一種合適的通風設備。



Ventilation must conform to local, state, and national codes. Consult your local fire department or building authorities. 通風系統必須符合當地，國家的有關法律法規。請向當地消防部門或建築商諮詢相關事宜。

2-6. ELECTRICAL REQUIREMENTS

電源要求

The electric fryer requires 208 or 240 volt, three phase, 50/60 Hertz service. The power cord will be already attached to the fryer. Check the data plate mounted just above the lid, on the left side of the back shroud, to determine the correct power supply.

電熱型炸鍋適宜用 208/240V，三相，50/60 赫茲的電源，電源線可能已經接到炸鍋上，或在安裝時予以提供，查看鍋蓋上，或在後罩左邊的銘牌，以確定正確的電源。



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.

本炸鍋必須正確接地。參照當地的電源標準，選擇適當的接地方式，或遵照當地的法規，比如美國國家標準 ANSI/NFPA 第 70 號。在加拿大，電氣連接必須遵循 CSA C22.1，加拿大電氣規則 1 部分等等。

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. 必須將一個獨立的帶有正確電流限定範圍的保險絲或斷路器的開關安裝在炸鍋與主電源之間的合理位置。

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the fryer and the power source. It should be an insulated copper conductor rated for 600 volts and 90o C. For runs longer than 50 feet (15.24 m), use the next larger wire size.

在炸鍋與電源之間找一個方便的地方，必須安裝一個獨立的斷電開關，開關應配有合適的保險絲或斷流器。電線應採用包有絕緣層的銅線，規格為 600 伏和 90°C。如果所需的電線長於 50 英尺，則應選用下一個較大規格的電線。

2-7. INTERNATIONAL ELECTRICAL REQUIREMENTS

國際電源要求

Units being used outside the United States may not be shipped with the power cord attached to the unit because of the different wiring codes. The fryers are available from the factory wired for 208, 240, 380 and 415 volts, 3 phase, 50 Hertz service. A terminal block is mounted inside the fryer for the cable wiring.

A decal on the inside of the right side panel will help in the wiring of the unit.

由於各國接線規範不同，運輸到美國以外的設備不要配帶電源線。炸鍋出廠接線可用類型有 208V、240V、380V 和 415V，3 相 50 Hz 服務。炸鍋內裝有接線盒用於連接電線。右側面板內有一標牌，接線時用作參考。

NOTICE

CE units require a minimum wire size of 4mm to be wired to the terminal block. If a flexible power cord is used, it must be HO7RN type.

CE 設備要求接線盒連接最低 4mm 接線尺寸。若使用柔性電線，必須用 HO7RN 類型。

To install the power cord, follow these procedures:

按照下列步驟安裝電源線

1. Remove the right side panel of the unit.

拿開設備右邊的側板。

2. Install the cord, with a strain relief, to the junction box.

用線鉗在接線盒中安裝電線。

3. Attach the wires to the terminal block according to the wiring diagram on the side panel.

按照側板上的線路圖，將電線接到接線板上。

4. Pull the slack out of the cord and thread it down through the the clamp on the frame, at the rear, left leg of fryer. Then run the cable under the frame and out the rear of the fryer, so it doesn't interfere with the filter drain pan.

從炸鍋左後腿處穿過框架夾子鬆馳地走線。然後經過框架到炸鍋後方，使之不妨礙過濾器排油盤。



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.

濾油盤要盡可能的置於炸鍋的下方，放上濾油蓋，在放油之前要使濾油蓋上的孔對準泄油管，如果沒有這麼操作，將會使油噴濺出來，引起傷害。

5. Wiring the fryer is now complete.

至此炸鍋接線完畢。

BOIL-OVER PREVENTION IN HENNY PENNY COOKERS

防止炸油沸騰溢出鍋



FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE AND/OR PROPERTY DAMAGE.
如果未遵循使用說明，將會引起炸油溢出鍋外，從而導致重度灼傷，人身傷害，火災以及損壞財物。

- **THE SHORTENING MAY BE STIRRED ONLY DURING THE MORNING START UP PROCEDURE. DO NOT STIR THE SHORTENING AT ANY OTHER TIME.**
只能在早上開始操作的時候，才可以攪動鍋裏的炸油。其他任何時候不得攪動油。
- **FILTER THE SHORTENING AT LEAST TWICE A DAY.**
一天至少過濾炸油兩次。
- **FILTER ONLY WHEN “COOL” IS DISPLAYED.**
顯示器顯示“COOL（冷卻）”時，方能進行過濾。
- **BRUSH ALL CRACKLINGS FROM COOKPOT SURFACES AND THE COLD ZONE DURING THE FILTERING PROCESS.**
過濾過程中，用刷子清除炸鍋表面和冷卻區內的渣物。
- **MAKE SURE THE COOKER IS LEVEL.**
務必使炸鍋處於水平狀態。
- **BE CERTAIN THE SHORTENING IS NEVER ABOVE THE UPPER COOKPOT “FILL” LINE.**
油位不得超過炸鍋上端的“FILL（滿）”刻線。
- **BE CERTAIN THAT THE GAS CONTROL VALVE AND BURNERS ARE PROPERLY ADJUSTED. (GAS UNITS ONLY)**
燃氣控制閥以及氣頭必須調節妥當。（僅限於燃氣炸鍋）。
- **RECOMMENDED LOAD SIZE - 24 lbs. (10.9 kg)**
建議炸鍋負荷為24 lbs. (10.9 kg)
- **FOR ADDITIONAL INFORMATION ON THESE INSTRUCTIONS REFER TO THE HENNY PENNY SERVICE MANUAL.**
關於本說明更多的內容，請參閱HENNY PENNY服務手冊。

FOR ASSISTANCE CALL THE HENNY PENNY SERVICE DEPARTMENT AT
如果需要協助，請致電恒鵬服務部
1-800-417-8405.or 937-456-8405.

SECTION 3. OPERATION

第三部分 操作

3-1. OPERATING COMPONENTS

操作元件

POWER/PUMP Switch

電源/泵 開關

A three way switch with center OFF position; move the switch to the position marked POWER to operate the fryer; move the switch to the position marked PUMP to operate the filter pump; certain conditions must be met prior to operation of the filter pump; these conditions are covered later in this section

電源開關有三檔，中央檔為“OFF（關）”。將開關撥至“POWER（電源）”檔，即為操作炸鍋。將開關撥至“PUMP（泵）”檔，則為操作濾油泵，詳細內容還將在本部份進一步說明。

Frypot 鍋缸

This reservoir holds the cooking shortening, and is designed to accommodate the heat exchanger, 6 head of product and an adequate cold zone for collection of cracklings

鍋缸為盛放炸油的容器，設計成提供熱能的方式，有 6 頭產品和一個足夠的冷卻區以收集油渣。

Carrier 烹炸架

This stainless steel carrier consists of five racks which contain the food product during and after frying

該不銹鋼架有五隻托架組成，用來擱置正在炸或炸好的食品。

Drain Valve 泄油閥

A two-way ball valve, normally in the closed position; turn the handle to drain the shortening from the frypot into the filter drain pan

泄油閥是一個雙向的球閥。通常處於關閉位置。轉動這個手柄可以把炸油排放到濾油盤。

Drain Interlock Switch

泄油鎖定開關

A microswitch that provides protection for the frypot in the event an operator inadvertently drains the shortening from the frypot while the main switch is in the POWER position; the switch is designed to automatically shut off the heat when the drain valve is opened

這個開關是一個微動開關，如果操作人員由於疏忽在主開關處於 POWER “電源”的位置時，使炸油從炸鍋中排放出來。泄油鎖定開關會自動切斷加熱，保護鍋不被燒壞。

Shortening Mixing System

炸油混合系統

A shortening mixing capability to help ensure shortening is properly mixed to prevent an accumulation of moisture and hence boiling action in the pot; the filter pump is activated by the controls, at preset intervals, to mix the shortening

這個系統和炸油混合容量裝配在一起以確保炸油正確的混合，防止濕氣混合進來導致炸油沸騰出來。過濾泵由控制啟動，預先設定好過濾的時間間隔來混合炸油。

Lid Latch 鍋蓋閉鎖

A mechanical catch on the front of the lid which engages a bracket on the front of the frypot, when lid is lowered

在鍋蓋的前端配有一個機械抓手以確保托架在鍋缸的前方。

Air Valve

空氣閥

Pumps air into the shortening, periodically, to keep the shortening at a uniform temperature; this only functions when the unit has been sitting idle for a period of time, and when heating up from a cold start

向炸油內週期性泵入空氣，使炸油保持溫度均勻；只能在設備空閒時一段時間之內及冷啟動加熱時保持如此。

3-1. OPERATING COMPONENTS 操作元件

(Continued續)

High Limit 高限位

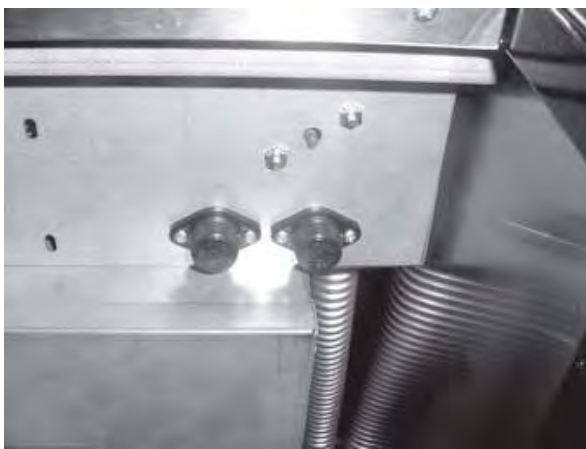


Figure 圖 3-1

This high temperature control senses the temperature of the shortening; if the temperature of the shortening exceeds 450°F (230°C), this control will open and shut 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, in the right, front of the fryer

這個高溫控制器是控制炸油的溫度，如果炸油的溫度超過 450° F (230° C)，它可以打開和關閉炸鍋的加熱裝置。當炸油的溫度低於安全操作限制，必須按下設置在控制面板下，右側炸鍋前的紅色復位按鈕，手控復位控制器。

Filter Drain Pan 濾油缸

Connects the filter to the filter pump, and allows easy removal of the filter and drain pan

連接過濾器 and 過濾泵，可輕易地將其拆掉，來移開過濾器和濾鍋缸

Fuses 保險絲

A protective device which breaks the circuit when the current exceeds the rated value

當電流超過限定值時，切斷開電路的保護裝置。

3-2. LID OPERATION 鍋蓋操作

To close lid: 關閉鍋蓋

1. Lower the lid until latch comes into contact with the pot.

放下鍋蓋，直至鍋蓋密封圈觸及鍋缸，用鍋蓋閉鎖將鍋蓋鎖到位。

To open lid: 打開鍋蓋

1. Unlatch the front lid latch.

打開鍋蓋閉鎖

2. Lift up on handle to raise lid.

抬起把手提起蓋子

3-3. MELT CYCLE OPERATION

融油週期操作

If the shortening is below 185°F (77°-85°C) with the POWER/PUMP switch in the POWER position, the fryer enters the Melt Cycle. The shortening is heated slowly to prevent scorching of the shortening. The heat cycles on

and off to ensure slow melting of shortening. At 185°F (85°C) the heat stays on until the Cool Mode is reached, which is 250°F (121°C). The controls maintains this temperature until the COOL button is pressed.

如果電源開關處於“電源”的位置，而油的溫度低於185°F (85°C)，那麼炸鍋將進入融油週期。油被緩慢加熱，以免因過熱而燒焦。加熱融油是慢慢的開和關控制的，185°F(85°C)時，慢慢的加熱，到了250°F (121°C)時，就進入“冷卻”的模式。停止加熱。要退出“冷卻”模式，按“COOL”按鈕。

See Filling and Adding Shortening Section.

參考注油和加油部分

Refer to image at end of this section.

參考本節末尾部分。

3-4. SWITCHES AND INDICATORS

開關和指示器

Product Selection Buttons

產品選擇按鈕

Select the number of heads, or product, to be cooked by pressing the button below the menued item; shortening will then heat to drop temperature of that item

按菜單項下面的按鈕選擇加熱頭數或烹製產品數，炸油即加熱使選中項目降溫。

Pressing the same button again begins the Cook Cycle; the display changes from “DROP” to counting down the cook time in minutes and seconds

再次按此按鈕開始烹炸週期，屏幕上“降溫”改變為以分鐘和秒數倒數烹炸時間。

At the end of the Cook Cycle, the alarm sounds and the display reads “DONE”; press the cycle button that is flashing, to stop the alarm ; the fryer then resets to the Cool Mode

烹炸週期結束時，鈴聲響起，屏幕上顯示“完成”；按正在閃動的週期按鈕停止響鈴；炸鍋就復位至冷卻模式。

NOTICE

A Cook Cycle can be aborted at any time by pressing and holding the product button.

任何時候都可以持續按著產品按鈕而結束烹炸週期。

A four digit LED type display which shows the remaining cook time during Cook Cycles and also the shortening temperature on demand from the operator

Time/Temperature Display

時間/溫度顯示器

Heat Indicator

熱度指示器

在烹炸過程中，一個發光二級管會顯示操作員要求的烹炸剩餘的時間和炸油的溫度。

Illuminates whenever the control calls for heat; when shortening temperature has been reached, the heat light goes off

當操作加熱時，指示燈會不停的閃亮。當油的溫度達到設定的溫度時，指示燈會自動熄滅。

HI Temperature Indicator

HI 溫度指示器

The display reads “HI” if the shortening temperature is 40° F above the setpoint

當油的溫度超過預先設定溫度40華氏攝氏度以上時，此溫度指示器會顯示“HI”。

Drop Indicator

下降指示器

The display reads “DROP” when the shortening has reached the set point temperature (will read “DROP” 2° before set point and 4° above set point)

當炸油達到設置點溫度時顯示器顯示“DROP”，（超出設定溫度2°和4°時顯示“DROP”）

Done Indicator

完成指示器

The display reads “DONE” at the end of the Cook Cycle
在烹炸過程結束後，該指示器會顯示“DONE”。

Temperature Button

溫度按鈕

Press this button to read the temperature of the shortening during a Cook Cycle

在烹炸過程中，按下這個按鈕可讀出炸油的溫度。

SCAN Button

掃描按鈕

Pressing this button toggles through the items being programmed

按下這個按鈕可以鎖住任意一個多重定時器。

FUNCTION Button

功能按鈕

Used in the programming of the controls

用於控制器編程

EXIT FILL Button

退出填充按鈕

After filtering the fryer, if in the filter lockout mode, the display reads “FILL”, and the EXIT FILL button must be pressed.

在過濾炸鍋後，如果處於過濾器停止模式，指示器會顯示“FILL”，然後必須按下這個按鈕。

3-4. SWITCHES AND INDICATORS (Continued)

開關和指示器

EXIT COOL Button

退出冷卻按鈕

After cooking, or filtering the shortening, the temperature automatically goes into the Cool Mode, which keeps shortening at a lower temperature; this temperature extends the shortening life and minimizes the time to heat the shortening for the next Cook Cycle; EXIT COOL button must be pressed to heat up to setpoint temperature

在烹炸或過濾炸油後，溫度會自動進入冷卻模式，使炸油保持在一個低溫。這個溫度可以延長炸油的保存

期限並且能縮短下一個烹炸週期加熱的時間。必須按下“EXIT COOL”按鈕才能加熱至定位點溫度。



ALTHOUGH THE DISPLAY WILL READ “COOL” DURING THE STANDBY MODE, THE SHORTENING IS HOT AND WILL CAUSE BURNS.

雖然在待機模式下顯示器將顯示“COOL”，但炸油是熱的而且會引起灼傷。

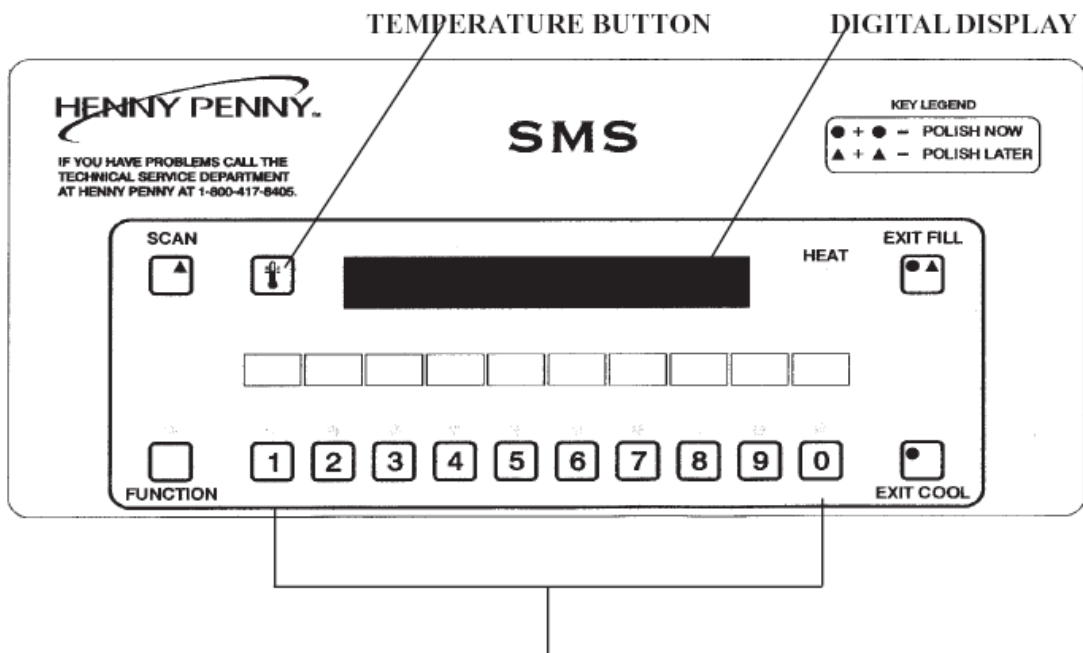


Figure 3-2

3-5. FILLING OR ADDING

SHORTENING 充滿或加入炸油



The shortening level must always be above the heating elements when the fryer is heating and at the frypot level indicators on the rear of the frypot (Figure 3-3). Failure to follow these instructions could result in a fire and/or damage to the fryer.

當炸鍋加熱時炸油的油量必須保持超過加熱管並達到在銅缸後部的油位線（圖3-3）。否則可能導致火災或炸鍋損壞。

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

如果用固態食油，則必須首先熔化為液態然後倒入炸鍋，電炸鍋加熱管，煤氣炸鍋鍋缸表面必須完全浸沒油下。否則可能導致鍋缸損壞。

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

最好在壓力鍋內放入高質量的液態炸油，某些低規格的油有很高的含水量，這會產生泡沫，導致炸油沸騰。



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

在加入新鮮的油時，也需小心濺出，否則導致嚴重燙傷。



圖 3-3

2. The electric model requires 100 lbs. (45 Kg.) of shortening. The frypot has 2 level indicator lines inscribed on the rear wall of the frypot which show when the heated shortening is at the proper level. Figure 3-3.

電氣型需要100 lbs. (45 Kg.) 液態炸油，炸鍋後部刻有2條指示熱炸油恰當油量的油位線，圖3-3。

3. Cold shortening should be filled to the lower indicator.

冷油應注至較低的一條油位線。



BE CERTAIN THE SHORTENING IS NEVER ABOVE THE UPPER LEVEL INDICATOR LINE. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT CAUSING SERIOUS BURNS, PERSONAL INJURY, FIRE AND/OR PROPERTY DAMAGE.

油位不得超過上油位線。否則會使炸油溢出炸鍋，引起嚴重的燒傷，人身傷害，火災或其他傷害。

For complete instructions, refer to KFC's Standards Library.
如需完整的說明，請參閱KFC的標準圖書資料。

3-6. BASIC OPERATION

基本操作

Follow the procedure below 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. These are basic, general instructions. Be sure to follow KFC's Standards Library when operating the fryer.

按照下面介紹的程序開始，每次炸鍋都要從冷卻或關機的狀

態進入操作。這些是基本、通用指令。在操作炸鍋時確認以下KFC的標準圖書資料。

1 · Make sure the shortening is filled to the proper level in the frypot; to the lower indicator.

確認炸油注入至炸鍋中的正確的低油位線。



DO NOT OVERLOAD, OR PLACE PRODUCT WITH EXTREME MOISTURE CONTENT INTO THE RACKS. 21 LBS. (9.5 KG.) IS THE MAXIMUM AMOUNT OF PRODUCT PER FRYPOT. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE AND/OR PROPERTY DAMAGE.

滑架上不要過量裝料，不要裝入水分太大的產品。21磅（9.5公斤）是每鍋最大產品量。不遵守這些指導會導致炸油過熱。炸鍋會導致嚴重起火、人身傷害、火災和/或財產損失。

2 · Turn the POWER/PUMP switch to the POWER position and press the appropriate product button to select the amount of product to be cooked.

將電源/泵開關置電源的位置，按下合適的產品按鈕去選擇要烹炸產品的數量。

3. Stir the shortening as it's heating up from a cold start. Be sure to stir down into the cold zone.

冷啟動時要隨炸油加熱進行攪拌。一定要向涼區攪動。



DO NOT STIR THE SHORTENING AT ANY OTHER TIME EXCEPT AT MORNING START-UP. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.

除了在早晨啟動的時候可以攪動炸油，其他任何都不可以。否則會導致炸油溢出炸鍋，會引起嚴重的燒傷，人身傷害，火災或其他傷害。

3-6. BASIC OPERATION

基本操作

4. Allow fryer to heat until digital display shows "DROP".(Press the EXIT COOL button if the display shows COOL")

炸鍋加熱直到顯示器顯示“DROP”。(如果顯示“COOL”則按下 Exit Cool 按鈕。

NOTICE

The heat cycles on and off approximately 10 degrees before the setpoint temperature, to help prevent overshooting the setpoint temperature. (proportional control)

加熱循環將在設定值正負10°C左右進行，以防止超過設定值過多。(比例控制)

5. Slide racks of breaded product into carrier on the lid, starting with the bottom rack, to prevent damaged product.

滑動烹炸架，進入蓋子上的搬運軌道，將烹炸推到底部。

NOTICE

Before loading product onto the racks, lower the racks into the hot shortening to prevent the product sticking to the racks.

把產品放在烹炸架上之前，先降低支架，放入熱油中熱一下，以防止產品粘在烹炸架上。

6. Lower and latch the lid down and press the appropriate product button.降低並鎖住蓋子，然後按下適當的產品按鈕。

7. At the end of the cycle, an alarm sounds, and the display shows “DONE”. At this time, press the appropriate product button.

在週期結束時，會自動發出警報音，顯示器顯示“DONE”。此時按下適當的產品按鈕。

8. Unlatch and raise the lid cautiously.

小心地打開提起鍋蓋。

9. Using the rack handles, remove the racks of product from the carrier, starting with the top rack to prevent damaged product.

用烹炸架的把手，從搬運器上去除烹炸架，為防止損壞食物，從最上面的架子開始。

3-7. CARE OF THE SHORTENING

炸油注意事項



FOLLOW THE INSTRUCTIONS BELOW TO AVOID

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

嚴格遵守以下指示以避免炸油溢流，避免引起嚴重的火災，人身傷害以及財產損失。

1. To protect the shortening when the fryer is not in immediate use, the fryer should be put into the Cool Mode.

當炸鍋沒有在使用時要 注意保護炸油，應將炸鍋置於“COOL” 模式。

2. Frying breaded products requires filtering to keep the shortening clean. The shortening should be filtered at least twice a day; after lunch rush and at the end of the day.

炸糧食類的產品要求炸油一定要清潔。炸油應該一天至少過濾兩次，一次在午飯後，一次在工作一天結束後。

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

保持炸油正確的烹炸油位。如有必要，加入新鮮的炸油。

4. Do not overload the racks with product (21 lbs. (9.5 kgs.) maximum), or place product with extreme moisture content into racks.

不要在架子上放入過多的產品（最多21 lbs. (9.5 kgs.），或將過於潮濕的物品與產品一起放入架子中。



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

在盡可能延長使用壽命後，也必須認識到炸油有一定的使用壽命。在炸油發生過多的煙、泡信號後，如果忽視有可能導致人身傷害、火災或財產損失

3-8. FILTERING INSTRUCTIONS
過濾器說明

The Henny Penny gas 6 head open fryer, Model 290, must be cleaned and the shortening must be cleaned and polished at

least twice daily; after lunch rush and at the end of the day.
Refer to KFC's Standards Library.

恒鵬燃氣6頭290型開口炸鍋和炸油一天至少清潔過濾兩次，一次在午飯後，一次在工作一天結束後。參閱KFC標準圖書資料。

Filter shortening immediately following a Cook Cycle when the shortening temperature is in the Cool Mode; 250° F (121° C) or less.

應該在一輪烹炸週期結束後，當油溫處於冷卻模式，250° F (121° C)或更低時，立即進行過濾操作，

CAUTION

Drain the shortening at 250° F (121° C) or less. The higher temperatures cause cracklings to burn on the steel frypot surfaces after the shortening has drained.

在炸油溫度為250° F (121° C)或低於250° F (121° C)

時排出炸油。高溫可能使炸油排出後炸鍋上的渣物

燃燒。

3-8. FILTERING INSTRUCTIONS

(continued) 過濾器說明 (續)



**ONLY FILTER WHEN "COOL" IS DISPLAYED.
FAILURE TO DO SO CAN RESULT IN SHORTENING
OVERFLOWING THE FRYPOT, CAUSING SERIOUS
BURNS, PERSONAL INJURY, FIRE, AND/OR
PROPERTY DAMAGE.**

僅在顯示“COOL”時可過濾。否則會使炸油溢出炸鍋，會引起嚴重的燒傷，人身傷害，火災或其他傷害。

High volume cooking could cause the cold zone to fill quicker with cracklings and cleaning may be required more often. Part of the process involves removing cracklings from the cold zone of the frypot.

較大的食品烹炸量相應會產生更多的碎渣，在冷卻區，這就要求更快地填充和更頻繁的進行清潔。將碎渣從炸鍋的冷卻區清除掉，是整個清潔工作的一部分。

1. Turn POWER/PUMP switch to OFF position.

將電源/泵開關撥至“OFF”位。

2. Make sure filter drain pan is under fryer and the filter union is fastened to the filter standpipe, coming out of the pan.

確定濾油盤放在炸鍋的下方，連接頭要鎖緊從濾油盤中伸出的過濾豎管。



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.

濾油盤要盡可能的置於炸鍋的下方，放上濾油蓋，在放油之前要使濾油蓋上的孔對準泄油管，如果沒有這麼操作，將會使油噴濺出來，引起人身傷害。

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

炸鍋表面和托架會變燙。為避免燒傷在過濾時要小心操作。

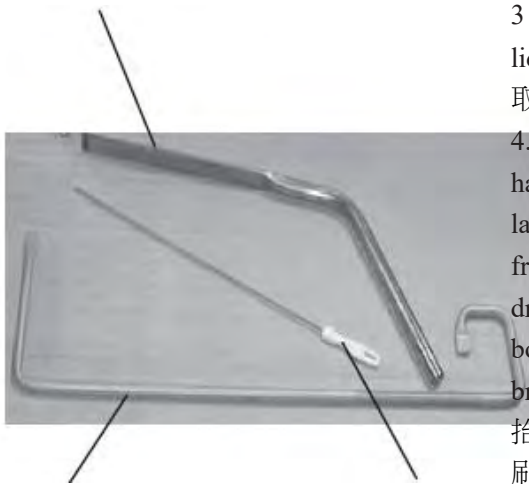
3 · Remove cooking racks, carrier and wipe bottom of lid. Tilt lid out of the way to clean frypot.

取出烹炸架擦淨鍋蓋底部。傾斜取出鍋蓋清潔炸鍋。

4. Pull drain handle towards you to open drain valve. The handle should point straight out to the front of the fryer. Use large white brush to clean cracklings from the elements and from sides and bottom of frypot as shortening drains. Use the drain cleanout rod to push cracklings through drain opening in bottom of frypot if necessary. Using the small straight white brush, clean between the elements and the frypot wall.

抬起泄油手柄，打開泄油閥。手柄應該指向炸鍋的前方。用刷子清除熱管和鍋內側壁及鍋底部的碎渣，如有必要，還需用直形刷將碎渣推出鍋底部的泄油口。用小的直刷，在加熱元件和鍋壁之間清潔。

Shortening Stirrer短攪拌器



Drain Cleanout Rod清除棒

Small White Brush小白刷



BRUSH ALL CRACKLINGS FROM FRYPOT SURFACES AND THE COLD ZONE DURING THE FILTERING PROCESS. FAILURE TO DO SO CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT, WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE AND/OR PROPERTY DAMAGE.

在過濾操作中，務必用刷子清除表面和冷卻區內的全部碎渣，否則，會使炸油溢出炸鍋，會引起嚴重的燒傷，人身傷

害，火災或其他傷害。

3-8. FILTERING INSTRUCTIONS (Continued) 過濾器說明 (續)

5. Scrape cracklings and crackling ring from frypot and discard. Do not let cracklings drain into filter drain pan. These cracklings can cause a burned taste in gravy. Wipe all surfaces with a clean damp towel. If water drops into cold zone, dry with towel before pumping shortening back into the frypot.

擦去鍋上的碎渣，千萬不能讓碎渣排進過濾箱。否則，碎渣將會使烹炸出的產品帶有焦味。用一塊清潔的濕布將所有的表面都揩一遍。如果有水滴進冷卻區，則需用布將水揩幹之後才能將油灌回炸鍋。

6. Return drain handle to the closed position to close the drain.
將泄油手柄推回關閉的位置以關閉泄油口

7. Turn POWER/PUMP switch to PUMP, and when all shortening has been pumped into frypot swing drain handle to the closed position to close the drain.

將電源/泵開關置於“PUMP”等全部的油抽回到炸鍋中後，將泄油手柄旋轉至關閉的位置以關閉泄油口。



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 WILL RESULT.

如果油上有氣泡冒出，有可能是過濾管線上的過濾連接元件連接不緊。如果這樣，關掉泵，戴手套擰緊連接元件，否則可造成嚴重燒傷。

3-9. CHANGING THE FILTER ENVELOPE

更換過濾器封套

The filter envelope should be changed after 10-12 filterings, or whenever it becomes clogged with crumbs. Refer to KFC's Standards Library.

過濾器封套應該在10-12次濾油後更換。參閱KFC標準圖書資料。



Use protective cloth or glove when disconnecting the filter union or severe burns could result.

聯結過濾器接頭時要穿戴保護性衣服和手套，以防造成嚴重灼傷。

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

若要在裝滿炸油時搬動過濾器盤，應加以小心以防飛濺，否則會造成灼傷。



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

在裝上過濾器封套之前，一定要使過濾網，大墊圈，碎屑籃，過濾夾子和豎管都要徹底的乾燥，否則，水會溶解過濾紙。

3-10. CLEANING THE FRYPOT

清洗炸鍋

After the initial installation of the fryer, as well as before every change of shortening, the frypot should be thoroughly cleaned as follows:

炸鍋最初安裝之後，以及每一次更換新油之前，都必須徹底清潔。步驟如下：

1. Turn the POWER/PUMP switch to OFF position, and unplug unit from wall receptacle.

將電源/泵開關置於“OFF”位置，並拔下插頭。



Moving the fryer or filter drain pan while containing hot shortening is not recommended. Hot shortening can splash out and severe burns could result.

不論移動炸鍋或濾油盤，都不要在有熱油的情況下進行。否則熱油會濺出來，導致燙傷。

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. 瀘油槽必須安放在泄油閥之下，以防灼熱炸負濺出，否則，可致炸油濺出和嚴重燙傷

2. If hot shortening is present in the frypot, it must be drained by slowly pulling the drain handle out towards you.

如果炸鍋內有熱油，須慢慢朝自己這邊拉出泄油把手泄油。

3. Close the drain valve and discard the shortening.

關閉泄油閥，丟棄瀘油槽裏的炸油

4. Raise lid, remove the racks and carrier from lid, and tilt lid back, so that the lid won't interfere with cleaning.

提起蓋子，從蓋子上拿開烹炸架和軌道，再傾斜蓋子，這樣蓋子就不容易被污染。

5. Refer to KFC's Standard's Library on cleaning instructions.

參閱KFC的標準圖書資料中的清潔部分。

CAUTION

If the cleaning solution in the frypot starts to foam and boil over, immediately turn the POWER Switch to OFF or damage to components could result.

如果炸鍋小的清洗溶液開始起泡沫和沸騰，請不要試圖通過關炸鍋蓋子來控制，否則可能導致嚴重燙傷

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.

不要使用鋼絲絨或其他摩擦係數大的清潔材料，或者用包含酒精、碘酒或氨類化學成分的，以免損壞腐蝕不銹鋼表面

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

不要使用噴水器（壓力噴灑器）清洗設備，可能發生部件損傷。

NOTICE

Make sure the inside of the frypot, the drain valve opening, and all parts that come in contact with the new shortening are as dry as possible.

保證炸鍋內部和泄油閥孔道及所有可能接觸新油的部分盡可能的乾燥

3-11. FILTER PUMP MOTOR PROTECTOR-MANUAL RESET 濾油泵馬達保護器-手工重啟

The filter pump motor is equipped with a manual reset button, located on the rear of the motor, in case the motor overheats. If motor won't run, wait about 5 minutes before attempting to reset this protective device to allow motor to cool. Remove the access panel on the left side panel of the unit to reset the button. It takes some effort to reset, and a screwdriver can be used to help reset the button.

濾油泵馬達有一個手工重啟按鈕，如果馬達出現過熱情況，先靜置5分鐘讓馬達冷卻下來。由於濾油泵馬達位於炸鍋後部。重新啟動需要費點手腳，可以用一個螺絲刀幫助按此按鈕。



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.

為了避免熱油飛濺，在重啟前要將設備的主電源開關關閉

The Henny Penny open fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance. The following paragraphs provide step-by-step preventive maintenance procedures to be performed by the operator.

恒鵬開口炸鍋需要細心的維護和保養。下表提供了

定期保養的摘要，下面的章節說明了由操作者執行的保養程序。

3-12. REGULAR MAINTENANCE 定期維護

Procedure 程序	Frequency 頻率
Filtering of shortening 炸油過濾	See KFC's Standards Library 見KFC標準圖書資料
Changing of shortening 更換炸油	See KFC's Standards Library 見KFC標準圖書資料
Changing the filter envelope 過濾器封套的更換	See KFC's Standards Library 見KFC標準圖書資料
Cleaning the frypot 清潔炸鍋	See KFC's Standards Library 見KFC標準圖書資料
Lubricate lid rollers 潤滑鍋蓋滾筒	Annually-see Preventive Maint. Section 1年1次見預防性維修章節

3-13. PREVENTIVE

MAINTENANCE 預防性維修



Lubricating Lid Rollers

潤滑鍋蓋輥子

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

炸鍋後面的鍋蓋輥子每年應至少潤滑一次，使鍋蓋動作靈活。

1. Remove the back shroud of the fryer.

除去炸鍋後面的蓋布。

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.

用心軸潤滑劑（貨號12124），在輥子兩端加少量潤滑劑。確保輥子左右兩端都得到潤滑。

3-14. PROGRAMMING

編程

1. Press and hold the FUNCTION button for two seconds. “REG PROGRAM” shows in the display, followed by “CODE”.

按下並保持功能按鈕2秒鐘。顯示“REG PROGRAM”，執行“CODE”命令。

2. Press the code 1-2-3. “SELECT PRODUCT” scrolls across the display.

按下編碼 1-2-3，“SELECT PRODUCT”鍵會翻頁顯示產品。

NOTICE

If no buttons are pressed, within approximately 1 minute while in the Program Mode, the controls will revert back to the Cook Mode.

在程序模式中，如果沒有按下任何按鈕，一分鐘後，控制器會回到烹炸模式。

3. Press the appropriate product button, (1-0), to identify what product you want to program.

按下適當的產品按鈕（1-0），確定你要進行烹炸的產品程序。

4. “INT1” and “TIME” flashes on the left side of the display. The right side shows the starting time of the Cook Cycle and can be changed by pressing the appropriate numbers. Ex: Press 1,0,0,0 and 10:00 flashes on the right side of the display, setting the start time at 10 minutes.

“INT1”和“TIME”顯示在顯示板的左邊。顯示板的右邊會顯示烹炸開始的時間並且可以按下適當的數字進行更改。例如：按下1,0,0,0後10:00會顯示在顯示板的右邊，這樣就設置了10分鐘開始時間。

5. After setting the time, press and release the FUNCTION button and “INT1” and “TEMP” flashes on the left side of the display. The right side shows the starting temperature and can be changed by pressing the appropriate numbers. Ex: Press 2,5,0 and “250° F” shows on the right side of the display, setting the start temperature at 250° Fahrenheit.

設置好時間後，按下後放開功能按鈕，“INT1”和“TEMP”顯示在顯示板的左邊。顯示板的右邊會顯示烹炸開始的溫度並且可以按下適當的數字進行更改。例如：按下2,5,0後顯示板的右邊會顯示250°F，也就是設定啟始溫度在250°F。

6. After setting the temperature, press and release the FUNCTION button and “INT1”, “LOAD”, and “COMP” flashes on the left side of the display. The factory preset load compensation value shows in the right side of the display.

設置好溫度後，按下後放開功能按鈕，“INT1”，“LOAD”，和“COMP”三個按鈕會顯示在顯示板的左邊。工廠預設的負荷補償值會顯示在顯示板的右邊。

3-14. PROGRAMMING

(Continued) 編程 (續)

7. After the load compensation, press and release the FUNCTION button. “PROP” and “CONTROL” shows on the left side of the display and the factory preset proportional control temperature shows on the right side of the display.

在上一步的負荷補償值出現後，按下後放開功能按鈕，

“PROP”和“CONTROL”會在顯示板的左邊閃亮，和裝負荷補償值相對應的比例控制溫度值會顯示在顯示板的右邊。

8. After the proportional control, press and release the FUNCTION button. “ALM 1” and “TIME” flashes in the left side of the display, and the first alarm time shows on the right side of the display. To change the time the alarm sounds, press the appropriate product buttons to set the time. Ex: Press 1,0,0,0. 10:00 flashes on the right side of the display, which means when the timer counts down to 10 minutes, an alarm

sounds.

下一步，再按下後放開功能按鈕，“ALM 1”和“TIME”會顯示在顯示板的左邊，第一次警報的時間在顯示板的右邊顯示。更改這個時間，會響起警報，按下適當的產品按鈕以設置時間。例如：按下1，0，0，0後10：00 會顯示在顯示板的右邊，就是說計時器倒計時10分鐘後，警報響起。

9. After alarm is set, press and release the FUNCTION button. “ALM 1”, “SELF-”, and “CANCEL” flashes in the left side of the display and “YES” or “NO” shows on the right side of the display. The yes and no can be toggled by pressing any of the product buttons, (1 -0). “YES” means the alarm tone automatically stops after several beeps. “NO” means some one must manually press the appropriate product button to stop the alarm tone.

在設置好警報後，按下後放開功能按鈕，“ALM 1”，“SELF-”，和“CANCEL”會顯示在顯示板的左邊，“YES”或“NO”會顯示在顯示板的右邊，這個YES和NO可以通過按下任何產品按鈕（1-0）反復顯示。“YES”表示警報聲在響幾聲之後，會自動停止。“NO”表示可以手動按下適當的產品按鈕停止警報聲。

10. Repeat steps 9 and 10 for alarms 2 and 3.

重複步驟9和10，為了設置警報2和3。

11. After alarm 3 is set, press and release the FUNCTION button. “FILTER” and “CYCLES” show on the left side of the display and the Filter Cycle value is on the right side of the display. The value is the number of Cook Cycles that must completed before the control signals the operator that the shortening needs filtered.

在設置了警報3後，按下後放開功能按鈕，“FILTER”和“CYCLES”會在顯示板的左邊顯示和過濾週期值顯示在顯示板的右邊，這個值是在操作員需要過濾炸油之前必須完成的烹炸週期次數的控制信號。

12. After the filter value is set, press and release the FUNCTION button. “EOC” and “EXIT” flashes on the left side of the display and “COOL” shows on the right side of the display. The end-of-cycle, (EOC), exit point can be set to COOL, SETP, or FLTR, by pressing any of the product buttons (EOC). At the end of a Cook Cycle the controls can be set to return to Cool Mode, the setpoint temperature, or to signal the operator to filter the shortening.

設置好過濾值後，按下放開功能按鈕，“EOC”和“EXIT”會在顯示板的左邊顯示和“COOL”顯示在顯示板的右邊，（EOC代表週期結束），EXIT處可以通過按下產品按鈕設

置成COOL, SETP或FITR, 在一個週期結束之後, 控制可以返回至設置好的空轉模式, 設置點溫度模式, 炸油過濾模式。

3-14. PROGRAMMING

(continued) 編程 (續)

13. After the end-of-cycle point is set, press and release the FUNCTION button. “HEAD” flashes on the left side of the display and a number shows on the right side of the display. The number on the right, is the number of head of chicken to be cooked at one time, when that product button is pressed. The number can be changed by pressing the appropriate product button. The control can then accumulate the head count (usage) of that product, based on counting the number of Cook Cycles. 設置好週期結束點之後, 按下放開功能按鈕。“HEAD” and “COUNT” 會顯示在顯示板的左邊, 一個數值顯示在顯示板的右邊, 當產品按鈕被按下時, 這個數值顯示的是炸鍋在一個時間內烹炸的雞的只數。此數值可以通過按下適當的產品按鈕進行更改。這個控制可以基於烹炸週期的次數統計某一種產品的數量。

NOTICE

Another product can be programmed while in the program mode by following these procedures: Press and hold the SCAN button at any time while in the Program Mode and the display will scroll “SELECT PRODUCT”. Then press any of the product buttons, (1-0), and now that product can be programmed.

通過下面的步驟, 我們可以在程序模式中執行另外一個產品的程序設置: 在程序模式中, 按下SCAN按鈕不要鬆開, 顯示板會顯示“SELECT PRODUCT” (選擇產品), 然後按下任意一個產品按鈕 (1-0), 現在就可以執行設置程序了。

14. To program second interval, press and release the SCAN button while in the Time Mode of the first mode. “INT2” and “TIME” will flash on the left side of the display. Then follow the steps above, starting with step 4.

在第一個模式的時間模式下, 按下放開SCAN按鈕, 編程第二個“INIT 2” 和“TIME” 會在顯示板的左邊閃亮。然後從步驟4開始執行下去。

3-15. SPECIAL PROGRAM MODE

特別的程序模式

Review Usage

回顧使用方法

1. Press and hold the FUNCTION button for two seconds until “REG PROGRAM” shows in the display. As soon as “REG PROGRAM” shows in the display, press and release the FUNCTION button 1 time until “REVIEW USE” shows in the

display.

按下不要鬆開功能按鈕2秒鐘，“REG PROGRAM”會顯示。然後緊接著按下後放開功能按鈕1次，此時“REVIEW USE”會顯示出來。

2. “DAILY” shows in the display. Press any of the product buttons to view the usage of that product. Press and hold the FUNCTION button to exit Special Program mode.

顯示板上顯示“DAILY”，可以按下任意一個產品按鈕以回顧產品的用法。按下不要鬆開功能按鈕，可以退出特殊程序模式。

Reset Usage重新復位用法

1. Press and hold the FUNCTION button for two seconds until “REG PROGRAM” shows in the display. As soon as “REG PROGRAM” shows in the display, press and release the FUNCTION button 2 times until “RESET USE” shows in display.

按下功能按鈕2秒鐘,此時會顯示“REG PROGRAM”。然後,按下功能按鈕2次,此時顯示屏上顯示“RESET USE”。

2. When “CODE” shows in the display, press 1-3-5. “DAILY will show in the display, and press any of the Product buttons to reset them to 0.

當顯示屏上顯示“CODE”時,按下1-3-5,顯示屏上顯示“DAILY”,然後按下相應的產品按鈕重設至零。

3-15. SPECIAL PROGRAM MODE (Continued)

特別的程序模式(續)

Factory Presets 出廠預設 (F/C, Gas氣/Electric電, Speaker Volume揚聲器音量, Speaker Frequency揚聲器頻率, Codes 編碼, Initialize System初始化系統)

1. Press and hold the FUNCTION button for two seconds until “REG PROGRAM” shows in the display. As soon as “REG PROGRAM” shows in the display, press and release the FUNCTION button 3 times until “FAC PRESET” shows in the display.

按下功能按鈕2秒鐘,此時會顯示“REG PROGRAM”。然後,按下放開功能按鈕3次,此時顯示屏上顯示“FAC PRESET”。

2. When “CODE” shows on the display, enter 2957. “DEG” and “MODE” flashes in the display. Press any of the product buttons to toggle from °F to °C, and vice versa.

當顯示屏上顯示“CODE”時,輸入2957。“DEG”和“MODE”會顯示在顯示屏上。按下任一個產品按鈕轉換°F到°C,反之亦然。

3. Press and release the FUNCTION button and “TYPE” and “FRYR” flashes in the display. Press any of the product buttons to toggle from “GAS” to “ELEC”, or vice versa.

按下放開功能按鈕，此時“TYPE”和“FRYR”會顯示在顯示屏上。按下功能按鈕將“GAS”切換至“ELEC”，反之亦然。

4. Press and release the FUNCTION button twice, and “SPKR” and “VOL” flashes in the display. The volume can be changed from 01 to 10, 10 being the loudest.

按下後放開功能按鈕2次，此時“SPKR”和“VOL”會顯示在顯示屏上，音量可從01到10間切換，最大音量為10。

5. Press and release the FUNCTION button 3 times, and “SPKR” and “FREQ” will flash in the display. The frequency can be set from 100 to 2000.

按下放開功能按鈕3次，“SPKR”和“FREQ”會顯示在顯示屏上。這個頻率可以從100到2000間切換。

6. Press and release the FUNCTION button 10 times, and “INITIALIZE SYSTEM” scrolls across the display. Press and hold any of the product buttons and the display will count down from 5. Once the display counts down, release the product button, and the control will set factory preset parameters into the controls.

按下放開功能按鈕10次，此時“INITIALIZE SYSTEM”會在顯示屏上滾動顯示。按住任一產品按鈕，顯示屏會從5開始倒計時，計時完成後，放開按鈕，此時可以控制設置工廠預設參數。

NOTICE

Before attempting to change the other modes in the Factory Preset Mode, please call the Henny Penny Technical Service Department at 1-800-417-8405, or 1-937-456-8405.

在需要更改其他的工廠預設模式之前，請致電恒鵬技術服務部門1-800-417-8405, or 1-937-456-8405。

3-15. SPECIAL PROGRAM MODE (Continued)

特別的程序模式（續）

Tech I/O Mode 技術I/O模式

1. Press and hold the FUNCTION button for two seconds until “REG PROGRAM” shows in the display. As soon as “REG PROGRAM” shows in the display, press and release the FUNCTION button 4 times until “TECH I-O” shows in the display.

按住功能按鈕2秒鐘，此時“REG PROGRAM”會顯示出來。然後，按下再釋放功能按鈕4次，此時顯示屏上顯示“TECH I-O”。

2. When “CODE” shows in the display, press 2-4-6 (1-7-7-6 for CE units). “HEAT”, and “PUMP” shows alternately in the display. Also, the LEDs over 1 and 3 flashes alternately. 當顯示屏上顯示 “CODE” 時，按下2-4-6（1-7-7-6 用於CE 產品），“HEAT”，“PRESSURE”，和“PUMP” 會交替在顯示屏上顯示。指示燈1和3也會交替顯示。

3. To test the heat circuit, press and hold the 1 button. 測試熱循環，按下並保持1按鈕。

4. To test the pump system, press and hold the 3 button. 測試壓力循環，按下並保持2按鈕。

Appliance Test 测试

Press and hold the FUNCTION button for two seconds until “REG PROGRAM” shows in the display. As soon as “REG PROGRAM” shows in the display, press and release the FUNCTION button 5 times until “APPL TEST” shows in the display.

按住功能按鈕2秒鐘，此時會顯示 “REG PROGRAM” 。然後，按下放開功能按鈕5次，此時顯示屏上顯示 “APPL TEST” 。

With the power switch on, the display will show “CURR=”， along with the time it took the unit to heat from 250° to 300° F (121° to 149° C) . This is normally recorded from the initial heat up in the morning.

電源打開時，顯示屏會顯示“CURR=”，隨著時間的推移，熱量會從250° 到 300° F (121° 到 149° C)。這是早晨從初始溫度開始達到的正常記錄。

3-16. SPECIAL PROGRAM MODE (Continued)

特別的程序模式（續）

Heat Control 熱度控制

1. Press and hold the FUNCTION button for two seconds until “REG PROGRAM” shows in the display. As soon as “REG PROGRAM” shows in the display, press and release the FUNCTION button 6 times until “HEAT CNTRL” shows in the display.

按住功能按鈕2秒鐘，此時會顯示 “REG PROGRAM” 。然後，按下放開功能按鈕6次，此時顯示屏上顯示 “HEAT CNTRL” 。

2. When “CODE” shows in the display, press 1-2-3-4. “MELT”, “EXIT”, and “TEMP” flashes in the display, along with the shortening temperature at which the unit will exit the melt cycle. This should be set at 180° F (82° C), and should not

be changed until the factory is consulted.

當顯示屏上顯示“CODE”時，按下1-2-3-4，會在顯示屏上顯示“MELT”，“EXIT”，和“TEMP”。同時顯示炸鍋退出融化循環時的溫度，這個溫度被設置在180° F (82° C)，不要輕易更改。

3. Press and release the FUNCTION button and "MELT", "CYCLE", and "100s" shows alternately in the display, along with the period (pulse) length of 4000. This should not be changed until the factory is consulted.

按下放開功能按鈕，“MELT”，“CYCLE”，和“100s”會在顯示屏上交替顯示，有4000的脈衝長度。這個設置不要輕易更改，除非得到工廠同意。

4. Press and release the FUNCTION button twice and "MELT", "ON-", "TIME", and "100s", shows alternately in the display, along with the length of time the heat is on. This should be set at 1700, and should not be changed until the factory is consulted.

按下放開功能按鈕兩次，“MELT”，“ON-”，“TIME”，和“100s”會交替顯示在顯示屏上，同時經過一段時間後加熱啟動。應該設置為1700，此設置不要輕易更改，除非得到工廠同意。

5. Press and release the FUNCTION button three times and "COOL", "SET-", and "POINT" shows alternately in the display, along with the temperature at which the control exits the melt cycle. This is set at 250° F (121° C), and should not be changed until the factory is consulted.

按下放開功能按鈕三次，“COOL”，“SET-”，和“POINT”會交替顯示在顯示屏上，同時顯示控制器退出融化循環的溫度。這個溫度應該設置為250° F (121° C)，此設置不要輕易更改，除非得到工廠同意。

6. Press and release the FUNCTION button four times and "AUTO", and "IDLE" shows alternately in the display, along with "OFF". This should not be changed until the factory is consulted.

按下放開功能按鈕四次，“AUTO”，和“IDLE”會交替顯示在顯示屏上，同時顯示“OFF”。這個設置不要輕易更改，除非得到工廠同意。

7. Press and release the FUNCITON button five times and "AUTO", "IDLE", and "MMSS" shows alternately in the display, along with "0:00". This should not be changed until the factory is consulted.

按下放開功能按鈕五次，“AUTO”，“IDLE”，和“MMSS”會交替顯示在顯示屏上，同時顯示“0:00”，這個設置不要輕易更改，除非得到工廠同意。

8. The last 3 functions in the Heat Control Mode are used by the factory only, and should not be changed.

熱度控制模式中的最後三個功能只能在工廠使用，不得做任何改變。

SECTION 4. TROUBLESHOOTING

簡單故障排除

4-1. TROUBLE SHOOTING GUIDE 故障排除指導

Problem 問題	Cause 原因	Correction 解決
Power switch on but fryer completely inoperative 電源打開但炸鍋不工作	• Open circuit 開路	• Fryer plugged in 插入炸鍋插頭 • Check breaker or fuse at wall 檢查牆上的斷路器或保險絲
Shortening not heating 油不熱	• Drain valve open 泄油閥開著 • High temperature limit tripped 高保跳	• Close drain valve 關閉泄油閥 • Reset high temperature limit; see operating Controls Section 重新設定高溫限制，見操作控制章節
Foaming or boiling over 冒泡或沸騰	• See Boil-Over chart on fryer and beginning of Operation Section in this manual 見本手冊炸鍋沸溢和操作準備章節	• Follow boil-over procedures from chart 按照沸溢流程圖
Shortening not draining 不泄油	• Drain valve clogged 泄油閥堵塞	• Push cleaning rod through open drain valve. 用清潔杆疏通打開泄油閥
Filter motor won't run 過濾器馬達不轉	• Motor overheated 馬達過熱	• Reset motor; see Filter Motor Protector Manual Reset Section 重設馬達，見過濾器馬達保護器手冊重設章節
Product Color Not Correct: 產品顏色不對: A. Too Dark 太深	• Temperature too high 溫度過高 • Breeding to far in advance	• Check temperature setting in the Program Mode 在編程模式下確認溫度設定 • Bread product closer to frying period
B. Too Light 太淡	• Temperature too low 溫度過低 • Fryer incorrect preheat 炸鍋未預先加熱 • Wrong product button pressed 按下了錯誤的產品按鈕	• Check temperature setting in the Program Mode 在編程模式下確認溫度設定 • Allow proper preheat time 考慮正確的預加熱時間 • Be sure to press the correct product to be cooked 確定選擇需要烹飪的正確的產品
C. Product Greasy 產品油膩	• Shortening old 炸油不新鮮 • Temperature too low 溫度過低 • Frypot overloaded 鍋超載 • Product not removed from frypot immediately after end of cycle	• Replace shortening 更換炸油 • Check temperature setting in the Program Mode 在編程模式下確認溫度設定 • Reduce cooking load 減少烹飪負載 • Remove product form frypot promptly 迅速將產品從炸鍋中取出



More detailed troubleshooting information is available in the Technical Manual, available at www.hennypenny.com, or 1-800-417-8405 or 1-937-456-8405.

在技術手冊內有更多故障排除信息，可以從 www.hennypenny.com 下載或撥打 1-800-417-8405 或 1-937-456-8405。

4-2. ERROR CODES

錯誤代碼

In the event of a control system failure, the digital display shows an error message. These messages are coded: “E04”, “E05”, “E06”, “E41”. A constant tone is heard when an error code is displayed, and to silence this tone, press any of the product buttons.

在控制系統出現故障時，數字屏顯示出一條出錯消息。這些消息被編碼為“E04”、“E05”、“E06”、“E41”等。在出錯代碼顯示時，你還會聽到持續的音調，按產品上的任何按鈕就可以使它停止。

DISPLAY 顯示	CAUSE 原因	PANEL BOARD CORRECTION 在面板上糾正錯誤
“E04”	Control board overheating 控制板過熱	Turn switch to OFF position, then turn switch back to ON; if display still shows “E04”, 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 “E04” persists, have control panel replaced 將開關轉到OFF位置（關機），再轉到ON位置（開機）；若屏幕仍顯示“E04”，則控制板過熱；檢查控制面板後面過熱跡象；在控制面板冷卻下來後，控制器應恢復正常；若仍顯示“E04”，應更換控制面板
“E05”	Shortening overheating 炸油過熱	Turn switch to OFF position, then back to ON; if display shows “E05”, the heating circuits and temperature probe should be checked; once the unit cools down, the controls should return to normal; if “E05” persists, have control panel replaced 將開關轉到OFF位置（關機），再轉到ON位置（開機）；若屏幕顯示“E05”，應檢查加熱回路和溫度探頭；在設備冷卻下來後，控制器應恢復正常。若仍顯示“E05”，應更換控制面板
“E06”	Temperature probe failure 溫度探頭故障	Turn switch to OFF position, then back to ON; if the display shows “E06”, the temperature probe should be checked;

		<p>once the probe is repaired, or replaced, the controls should return to normal; if “E06” persists, have control panel replaced</p> <p>將開關轉到OFF位置（關機），再轉到ON位置（開機）；若屏幕顯示“E06”，應檢查溫度探頭；在探頭修復後，控制器應恢復正常。若仍顯示“E06”，應更換控制面板</p>
“E41”	<p>Programming failure</p> <p>編程故障</p>	<p>Turn switch to OFF position, then back to ON; if display shows “E41”, the control should be re-initialized (See Programming Section) if the error code persists, have control panel replaced</p> <p>將開關轉到OFF位置（關機），再轉到ON位置（開機）；若屏幕顯示“E41”，應重新初始化控制器（見編程一節）；若仍顯示該出錯代碼，應更換控制面板</p>
“E71”	<p>Pump motor relay failure or wiring problem</p> <p>泵馬達繼電器故障或接線問題</p>	<p>Replace relay if contacts are stuck closed; check wiring on POWER/PUMP switch, or at wall receptacle; L1 and N may be reversed</p> <p>若觸點粘結在一起，應更換繼電器；檢查電源/泵開關的接線或牆面插座的接線；可能L1和N接反了</p>

4-2. ERROR CODES (Continued)

出錯代碼 (續)

CE Only - Along with the error codes from page 4-2, CE units have the following self-diagnostic error codes:

僅CE型號 – CE設備隨4-2頁上的出錯代碼一起編排以下自診斷出錯代碼。

DISPLAY 顯示	CAUSE 原因	PANEL BOARD CORRECTION 在面板上糾正錯誤
“E10”	High limit 高溫限制器	Reset the high limit by manually pushing up on the red reset button; if the high limit does not reset, the high limit must be replaced 手工向上推紅色復位按鈕使高溫限制器復位；若高溫限制器未能復位，須更換。
“E15”	Drain switch 排油開關	Close the drain, using the drain valve handle; if display still shows “E-15”, have the drain microswitch checked 用排油閥手柄關閉排油開關；若屏幕仍顯示“E-15”，則排油微動開關已閉合。

GLOSSARY

術語

HENNY PENNY OPEN FRYERS

HENNY PENNY 開口炸鍋

air valve 空氣閥	a valve on the eight head fryer that allows air into the filter lines when the pump is on in the mixing mode on eight head fryers 八頭炸鍋上使用，在此設備處於混料模式下泵啟動時，該閥將空氣引入過濾管路
airflow switch (<i>gas fryers only</i>) 氣流開關 (僅燃氣炸鍋使用)	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 此開關感應來自風機的氣流量；若低於某一水平，此開關切斷燃氣控制閥的電源，使燃燒器關閉
blower (<i>gas fryers only</i>) 風機 (僅燃氣炸鍋使用)	located on the rear of a 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 此風機位於燃氣炸鍋後部，它能將煙道中的氣體抽出並向燃燒器管路提供滿足充分燃燒所需的適量空氣。
breeding 烹炸料	a flour and seasoning mixture used to coat the product prior to frying 麵粉、調料混合物，用於烹炸前覆在產品上
burner assembly (<i>gas fryers only</i>) 燃燒器總成 (僅燃氣炸鍋使用)	an assembly on gas fryers that houses the pilot light which ignites the gas that heats the fryer 燃氣炸鍋上的一個總成，上面安裝有點燃加熱炸鍋天然氣的先導火焰
burner tubes (<i>gas fryers only</i>) 燃燒器管路 (僅燃氣炸鍋使用)	the tubes through which heated air is forced to heat the shortening 加熱天然氣在壓力作用下通過此管路加熱炸油
carrier 軌道	a wire frame inside the eight head frypot that holds five racks of product during the cook cycle 它是一個鋼絲框，內裝8頭炸鍋，在烹炸週期由炸鍋支撐著5個產品架
casters 腳輪	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 炸鍋底部的輪子，利用它可以搖動設備；設備使用中或不移動時應鎖緊腳輪；也可以通過調整腳輪使炸鍋保持水平
cleaning solution 清潔劑	an agent used to clean the frypot; see recommended cleaning procedures 用以清潔炸鍋；參見建議的清潔程序
cold zone 涼區	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 炸鍋底部的一個區域，這裏炸油溫度較低，使碎屑結團而不起火
cook cycle 烹炸週期	a programmed cycle that cooks a particular product at a preselected temperature and for a preselected time 以預選溫度以時間烹炸特定產品的程控週期

cooking load	the amount of product cooked during a cook cycle
烹炸裝料	一個烹炸週期內產品總量
counterweight	the weights shipped with the fryer that, when installed in the counterweight assembly, enable the eight head fryer lid to lift easily
配重	隨炸鍋交付的配重，安裝在配重總成中，從而輕鬆提升8頭炸鍋鍋蓋
counterweight assembly	an assembly of weights and cables that enable the eight head fryer lid to lift easily
配重總成	配重的總成，從而輕鬆提升8頭炸鍋鍋蓋
cover	a protective lid for the frypot when fryer is not in use
蓋子	炸鍋不使用時的保護性鍋蓋
cracklings	the crumbs of breading that come off the product during a cook cycle
碎渣	烹炸週期中從產品上脫落的烹炸料碎屑
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
集屑器	4頭炸鍋上過濾器總成的一部分，它能在炸油泵回到炸鍋之前從中過濾掉碎屑
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
數據牌	炸鍋右側面板上的一個標籤或牌子，它指示炸鍋類型、序列號、質保日期及其它信息
drain handle	the handle used to open and close the drain valve
排油手柄	打開與關閉排油閥的手柄
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
排油聯鎖開關	它是一個微動開關，當炸鍋電源開關處於ON位置而排油閥意外打開時關閉炸鍋
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
排油閥	排油閥能讓炸油從炸鍋排放到濾油盤中；打開排油閥前應將炸鍋電源轉到OFF位置；排油閥在其它時間應保持關閉
dumping table	a table onto which the cooked product is dumped after removal from the fryer frypot
成品桌	製成品從炸鍋上移開後所放置的桌子
fill lines	the four lines marked on the interior real wall of the frypot that show the proper shortening level (<i>also referred to as level indicator lines</i>)
加油線	炸鍋內壁標識的顯示正確的炸油油面的4條線（又稱作油面指示線）
filter clips	the clips are the part of the filter screen assembly that holds the filter envelope closed
過濾夾	過濾夾是過濾網總成的一部分，使過濾器殼體保持封閉
filter drain pan	a pan that slides under the fryer into which shortening is drained
濾油盤	炸鍋下面接收排出的炸油的一個可滑動油盤
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
過濾器殼體	

	纖維殼體，內裝過濾器；末端折疊，由過濾夾收緊；它是過濾網總成的一部分
filter pan dolly 濾油盤小車	an optional transport cart for the filter drain pan 一個選裝件，是載運濾油盤的小車
filter pump motor 過濾泵馬達	the motor that powers the filtering system 驅動過濾系統的馬達
filter screen assembly 過濾網組件	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, two filter clips, and a crumb catcher (<i>Note: eight head fryers have two filter screens with no crumb catcher</i>) 在炸油從炸鍋中排出時對其進行過濾的一個組件；由兩個濾網、一個過濾器殼體、兩個過濾夾及一個集屑器組成（注意：8頭炸鍋有兩個過濾網而沒有集屑器）
filter union 過濾接頭	the threaded connection between the fryer and the filter system that can be connected or released without tools 炸鍋與過濾系統的螺紋聯接件，可手工裝卸
filter valve 過濾閥	the valve that must be opened to pump shortening back into the frypot during the filter cycle (<i>Models OFE-320, and 340</i>) 在過濾週期中必須保持打開，使炸油能泵回炸鍋（型號OFE-320、340）
flame sensors (gas fryers only) 火焰感應器 (僅燃氣炸鍋使用)	the sensors that shut off the gas supply to gas fryers if the pilot lights go out or do not light 它能在先導火焰熄滅或不能點燃時能夠關閉燃氣炸鍋的氣源
fryer brush 炸鍋刷	a brush included with the fryer used to scrub the inside of the frypot 隨機供應的鍋刷
Frypot 炸鍋	the interior portion of the fryer that holds the shortening and the product while cooking 機器內部部分，在烹炸時盛裝炸油和產品
frypot collar 炸鍋鍋沿	the top flat surface area around the fryer lid 鍋蓋一周上部的平面
gas control valve (gas fryers only) 燃氣控制閥 (僅燃氣炸鍋使用)	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 它是一個自動化雙作用控制器，同時控制先導火焰及炸鍋燃燒器的氣壓；若其中一個先導火焰已熄滅，控制器會關閉通向另一個先導火焰的燃氣供應
gas valve knob (gas fryers only) 燃氣閥手旋鈕 (僅燃氣炸鍋使用)	the knob that opens and closes the gas control valve 打開、關閉燃氣控制閥的旋鈕
gas pressure regulator (gas fryers only) 氣壓調節器 (僅燃氣炸鍋使用)	a device located on the gas control valve that regulates the gas pressure; the pressure specifications are preset at the factory 燃氣控制閥上安裝的一個調壓裝置，氣體壓力出廠時已預先設置
heat indicator 加熱指示器	the light that illuminates when the shortening is being heated; the light goes off when the preset shortening temperature has been achieved

heating elements 加熱元件	炸油加熱指示燈；炸油達到預設溫度後熄滅
high limit 高溫限制器	the coils located inside the frypot on electric fryers that heat the shortening 電炸鍋上裝在炸鍋下方的用以加熱炸油的線圈 a temperature control that opens and shuts off the heat to the frypot if it senses shortening temperature in excess of 420°F (212°C) 啟動加熱的一個溫度控制器，當感應到炸油溫度超過420°F (212°C)時就 停止炸鍋加熱
ignition modules 點火模塊	two modules that send electrical energy to the spark igniters that ignite the pilot lights on gas fryers 兩個點火模塊，向電打火器供電，從而點燃燃氣炸鍋上的先導火焰
L-shaped brush L型刷	a brush included with the fryer that is used to clean around the burner tubes and heating elements 炸鍋上的一個刷子，用於清潔燃燒器管路及加熱元件
landing table 裝料桌	another name for a dumping table (<i>see dumping table</i>) 成品桌的另一個名稱（見成品桌）
level indicator lines 油面指示線	the lines marked on the interior real wall of the frypot that show the proper shortening level (<i>also referred to as fill lines</i>) 炸鍋內壁標識的顯示正確的炸油油面的4條線（又稱作加油線）
lid assembly 鍋蓋總成	an assembly comprised of lid, lid handle, and lid latch which raises and lowers product into shortening on eight head fryers 由鍋蓋、鍋蓋手柄及鍋蓋栓組成的一個總成，由它將產品放入或提出8 頭炸鍋的炸油
lid handle 鍋蓋手柄	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 (<i>see lid latch</i>) 鍋蓋上的一個手柄，用於將鍋蓋落在炸鍋上；然後向前扳動手柄將鍋蓋 鎖緊（見鍋蓋栓）
lid latch 鍋蓋栓	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 鍋蓋前部的機械鎖緊裝置，它與炸鍋上的一個支架鎖緊；鍋蓋栓扣緊鍋 蓋
manual shutoff valve (<i>gas fryers only</i>) 手動關閉閥 (僅燃氣炸鍋使用)	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 炸鍋與鍋壁之間的一個閥門，用於關閉燃氣管的氣流；它並不是店內主 關閉閥。
melt cycle 熔化週期	a heat mode that cycles on and off to slowly melt the shortening when the power switch is on and the shortening temperature is below a certain temperature; the melt cycle prevents scorching of the shortening 一種時停時開加熱模式，當電源開關啟動，且炸油低於一定溫度時緩慢 加熱炸油；此熔化週期能防止烤焦炸油
pilot orifice (<i>gas fryers only</i>) 打火口 (僅燃氣炸鍋使用)	a controlled opening for the pilot light located on the burner assembly 燃燒器總成上的先導火焰使用的可控開口
pilot light (<i>gas fryers only</i>)	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

先導火焰 (僅燃氣炸鍋使用)	即使炸鍋沒有使用也保持燃燒的小火焰；在炸鍋啟動時點燃燃氣
power/pump switch 電源/泵開關	a three-way switch located on the front control panel of the fryer that serves as an off/on switch and a filter switch 炸鍋前面板上的三路開關，可用作炸鍋及過濾器的開關
product 產品	a food item cooked in the fryer 炸鍋中的一件食品
rack 滑架	the wire grid that slides into the carrier to hold product during the cook cycle 在烹炸週期在滑架上滑動的盛有產品的鋼絲網格
setpoint 設置點	a preset cooking temperature; the setpoint is a programmable feature 預設烹炸溫度；設置點是一個可編程特性
shortening mixing system 炸油混油系統	an automatic system on eight head fryers hat 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 8頭炸鍋上的一個自動系統，它週期性地用過濾泵混合炸鍋內的炸油，防止水汽積累，降低炸鍋沸騰作用。
shortening shuttle 炸油梭行器	optional equipment used for shortening disposal 可選設備，用於炸油處理
sift breading 碎屑篩分	the process of removing clumps from breading 從烹炸料中除卻碎屑的過程
spark igniters (gas fryers only) 電打火器 (僅燃氣炸鍋使用)	the igniters that create a spark to ignite the pilot lights on gas fryers (<i>see ignition modules</i>) 打火器產生的電火花點燃燃氣炸鍋上的先導火焰（見點火模塊）
standpipe 立管	the pipe through which oil is pumped back into the frypot after the filtering process is complete 油在完成過濾後經此管泵回到炸鍋中
standpipe assembly 立管總成	the pipe and fittings that are part of the shortening filtering process 立管及配件是炸油過濾過程的一部分
straight brush 直刷	a brush that is included with the fryer that is used to clear the drain in the bottom of the frypot 炸鍋隨機供應的刷子，用於清潔炸鍋底部的漏油
temperature probe 溫度探頭	a round probe that is located in the inside of the frypot that measures the temperature of the oil in the frypot; the temperature probe communicates with the control panel 炸鍋內部的圓形探頭，它測量炸鍋內的油溫；溫度探頭與控制面板通訊
thermal protector 熱保護器	overheat protection switch for the filter motor that must be manually reset if tripped 過濾器馬達的過熱保護開關，若跳閘須手工復位