HENNY PENNY™

Global Foodservice Solutions

Henny Penny

Electric Pressure Fryer
Model PFE-590

OPERATOR'S MANUAL

HENNY PENNY

8 HEAD ELECTRIC PRESSURE FRYER

8 头 电 炸 锅

SPECIFICATIONS   规 格

Height 高度	61" (155 cm)
Width 宽度	24" (61 cm)
Depth 深度	41¾" (107 cm)
Floor Space 地板空间	Approximately 7 sq. ft. (.65 sq. m.)
Pot Capacity 炸锅容量	8 Head of chicken - 22 lbs. (9.9 kg)
	100 lbs. shortening (45 Kg.)

Electrical

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
400 VAC, 3 Phase, 50 Hz, 17 KW, 24.6 Amps

Heating   Two 8,500 Watt electric immersion elements

Shipping Weight   Approximately 935 lbs. (360 Kg.)

NOTE 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.

在面板的右边，有一个铭牌，上面的信息是炸锅的类型，序列号，担保时间，和其他的

炸锅的信息。

SECTION 1. INTRODUCTION

第一部分　　说　明

1-1. INTRODUCTION

　说　明

The Henny Penny Pressure Fryer is a basic unit of food

processing equipment. This unit is used only in institutional

and commercial food service operations.

HENNY PENNY 压力炸锅是一种基本的食品加工设备。广

泛适用于公共机构以及商业性的食品服务行业。

1-2. PROPER CARE

正确的养护

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

Pressure Fryer does require care and maintenance.

Requirements for the maintenance and cleaning are contained
in this manual and must become a regular part of the operation
of the unit at all times.

正如其他各种食品加工设备一样，Henny Penny压力炸锅需

要细心的维护与保养。本手册中祥述了保养与清洁的有关

要求，在炸使用过程中，必须自始至终遵循。

1-3. ASSISTANCE

寻找帮助

Should you require outside assistance, just call 1-800-417-

8405, or 937-456-8405.

如果你需要帮助，请拨电话1-800-4178405，或 937-456-8405

1-4. SAFETY

安全

The Henny Penny Pressure 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 NOTE are
used. Their usage is described below.

HENNY PENNY压力炸锅有许多安全特性，然而惟有对适当安装，操

作及维护的步骤有全盘性了解，才可保证操作安全。本手册中的说明

即为协助用户学习适当程序而备。凡属特殊重要性或有关安全性，分

别使用不同字眼如**危险，警告**或**备注**，以识别之，其用法分述如下：

The word DANGER indicates an imminent hazard which will
result in highly serious injury such as second or third degree
burns, loss of sight, and other permanent injuries.

危险一词用以提醒用户危险将至，此危险可导致严重人生伤

害。

The word WARNING is used to alert you to a procedure, that if
not performed properly, might cause personal injury, such as
burns and/or loss of sight, and damage to the fryer.

警告一词用以提醒用户留意某一步骤，如未适当履行，可导

致人生伤害。

The word CAUTION is used to alert you to a procedure that, if
not performed properly, may damage the fryer, or product.

注意一词用以提醒用户留意某一步骤，如未适当履行，可导

致炸锅损坏。

NOTE 备 注

The word NOTE is used to highlight especially important
information.

备注一词用以强调特别重要资料。

SECTION 2. INSTALLATION 第二部分　安　装

**2-1. UNPACKING
INSTRUCTIONS**

　　开箱指导

NOTE

Installation of this unit should be performed only by a qualified

service technician.

安装操作必须由资格服务技术员操作。

1. Cut and remove the metal bands from the carton.
   断开并除去包装箱上的金属带。

2. Remove the carton lid and lift the main carton off the fryer.
   拿掉纸箱，将纸箱抬离炸锅。

3. Remove corner packing supports (4).
   拿掉边角包装支撑物（4只）

4. Cut and remove the metal bands holding the fryer to the pallet.
   Do not unlatch the lid before completion of steps 5, 6, and 7.
   断开并除去绑扎炸锅与底板的金属带。在未完成5，6，7步

   之前，不要开锅盖。

5. Remove the fryer from the pallet.

   WARNING

   将炸锅从底板上移开

   The fryer weighs approximately 900 lbs. (405 Kg). Extreme care
   should be taken when moving the fryer to prevent personal
   injury.

   炸锅重900磅（405公斤），搬动炸锅时，务必小心，以免造

   成人身伤害。

6. Remove rear cover. 拿掉后盖。

WARNING

The weights for the counterweight are shipped separately under the unit and weigh approximately 18 lbs. (8.1 kg.) each. Handle with care, or personal injury could result. All segments must be installed before attempting to unlatch the lid.

平衡块被单独装运过来（有8.1 kg）小心处理，要不会造成伤

害，在打开锅盖之前，所有的部件都必须安装好。

7. Load the seven weights into the Counterweight Assembly, and remove bolts from upper right and left corners-discard bolts.

在平衡块上装上7个单位的重量,从上部的左右角卸掉螺栓。

8. Replace rear cover.

重新盖好后盖。

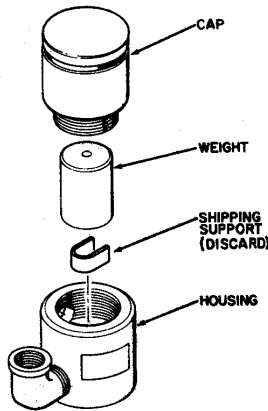9. Cut warning tags from the lid assembly. The lid may now be unlatched.

剪断锅盖上的提醒标签后，即可打开锅盖。

2-1. UNPACKING

INSTRUCTIONS

10. Prepare the deadweight valve for operation.

准备好重锤阀备用


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┌──────────────┐
│   CAUTION    │
└──────────────┘
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The metal shipping support is placed inside the dead weight valve housing to protect the orifice and weight during shipment. This support must be removed prior to installation.
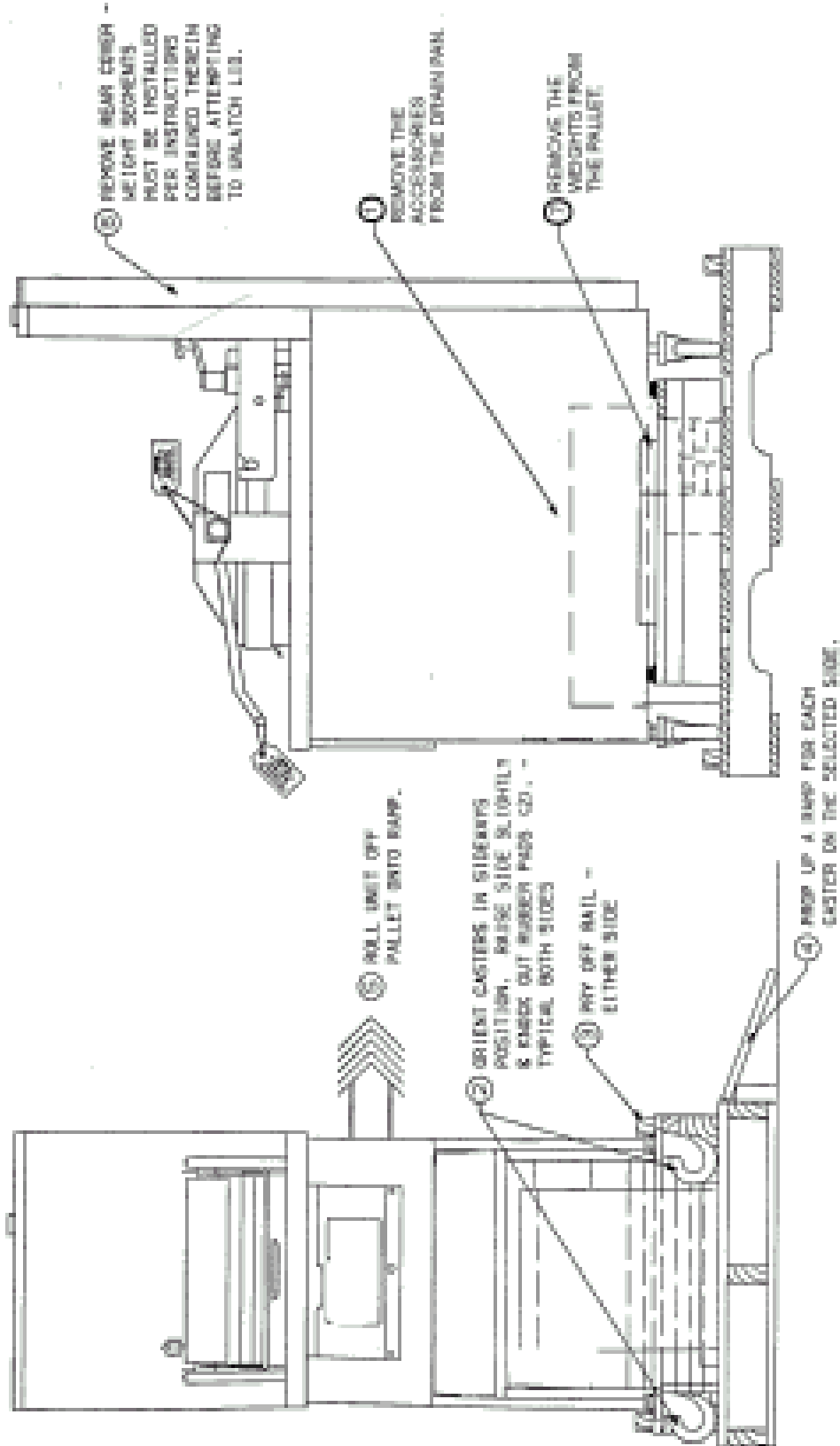
装运用的金属支架在重锤阀罩的里面，在装运过程中保护通气孔和

重锤，该支架必须在安装炸锅以及炸锅启用前拿掉。

A. Unscrew the top cap.

拧开顶盖。

B. Remove the round weight.

取出圆形重锤。

C. Remove and discard the shipping support.

拿掉装运支架。

D. Clean the orifice with a dry cloth.

用干布清洁通气孔。

E. Replace the weight and secure the top cap.

将重锤放回原处，拧紧顶盖。

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

将炸锅箱体外面保护纸除去，并用湿布清洁外表面。

Optional Ramp Unloading

REMOVE REAR COVER WEIGHT SEGMENTS MUST BE INSTALLED PER INSTRUCTIONS CONTAINED THEREIN BEFORE ATTEMPTING TO UNLATCH LEG.

REMOVE THE ACCESSORIES FROM THE DRAIN PAN.

REMOVE THE WEIGHTS FROM THE PALLET.

ROLL UNIT OFF PALLET ONTO RAMP.

ORIENT CASTERS IN SIDEWAYS POSITION, RAISE SIDE SLIGHTLY & KNOCK OUT RUBBER PADS (2). TYPICAL BOTH SIDES.

PRY OFF RAIL — EITHER SIDE.

PROP UP A RAMP FOR EACH CASTER ON THE SELECTED SIDE.

2-2. SELECTING THE FRYER LOCATION

炸锅安装位置的选择

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

炸锅安装位置的正确选择对于操作,操作速度以及操作的方便程度极为重要。所选择的位置方便装卸,而不妨碍食品最终的流水作业,从生食炸成熟食,然后保温,整个过程快速而不停顿。所有放置生食和放置制成品的台桌旁分别紧挨两旁,其他的设备则可以移开,对工作效率影响甚微。

NOTE 备注

The fryer should be installed in such a way as to prevent tipping or movement causing splashing of hot shortening. This may be accomplished by the location of the fryer, or by restraining ties.

炸锅安装好后,不可以晃动,以防止热油喷溅出来。

CAUTION
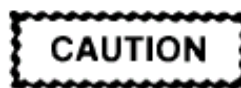
The area under the 590 cooker is not to be used as storage. The filter pan sets under the cooker, and stored supplies under the unit would be ruined and could be a fire hazard.

在590炸锅下部的区域,不能作为储藏。过滤盘在炸锅的下面,如果在这里放置物品,会损坏或有着火的危险。

2-3. LEVELING THE FRYER

炸锅处于水平状态

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.

设备的两侧及前后位置必须处于水平，炸锅才能正常操作使用，在

炸锅缸边平面上放置一只水准仪，调整水准螺栓或脚轮直到整个设备

处水平。

Failure to follow these leveling instructions can result in
shortening overflowing the cook pot which could cause serious
burns, personal injury, fire and/or property damage.

如果不使炸锅水平，将会使炸油溢出锅外，会导致严重的人

身伤害，火灾或财产损失。

2-4. VENTILATION OF FRYER   The fryer should be located with provision for venting into

设备的通风   adequate exhaust hood or ventilation system. This is essential to

permit efficient removal of steam exhaust and frying odors.
Special precaution must be taken in designing an exhaust canopy
to avoid interference with the operation of the fryer. We
recommend you consult a local ventilation or heating company
to help in designing an adequate system.

炸锅所在位置必须装有适当的排气或通风设施，便于有效的

排出蒸气和油炸气味，设计排气设施的罩子时，应考虑到不

能妨碍炸锅的操作使用，应确保锅的正常开启。我们建议用

户向当地的通风或供暖公司寻求帮助，以设计一种合适的通

风设备。

NOTE 备 注

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

通风系统必须符合当地，国家的有关法律法规。请向当地消

防部门或建筑商咨询相关事宜。

2-5. ELECTRICAL REQUIREMENTS

电源规格

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

电热型炸锅适宜用208/240V，三相，50/60赫兹的电源，电源线可能已经接到炸锅上，或在安装时予以提供，查看锅盖上，或在后罩左边的铭牌，以确定正确的电源。

WARNING

This fryer MUST be adequately and safely grounded or electrical shock could result. Refer to local electrical codes for correct grounding procedures or in absence of local codes, with the National Electrical Code, ANSI/NFPA No. 70-(the current edition). In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.

本炸锅必须正确接地。参照当地的电源标准，选择适当的接地方式，或遵照当地的法规，比如美国国家标准ANSI/NFPA第70号。在加拿大，电气连接必须遵循CSA C22.1，加拿大电气规则1部分等等。

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 90°C. For runs longer than 50 feet (15.24 m), use the next larger wire size.

在炸锅与电源之间找一个方便的地方，必须安装一个独立的断电开关，开关应配有合适的保险丝或断流器。电线应采用包有绝缘层的铜线，规格为600伏和90°C。如果所需的电线长于50英尺，则应选用下一个较大规格的电线。

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CAUTION
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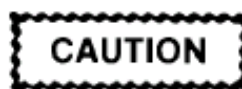
The main power switch on this appliance does not disconnect all
line conductors. This appliance must be equipped with an external
circuit breaker which will disconnect all ungrounded conductors.

本设备的主电源开关并不切断全部线路的电源供应，因此必须

在外部安装一个对所有电源线的断电器。

2-9. TESTING THE FRYER   Each Henny Penny Pressure fryer was completely checked and

      炸锅测试   tested prior to shipment. However, it is good practice to check the

unit again after installation.

每一台Henny Penny压力炸锅在装运之前,均经过全面的检查和

测试。但在安装好之后，最好再重新检测一遍。

2-6. INTERNATIONAL   Units being used outside the United States may not be shipped
ELECTRICAL   with the power cord attached to the unit because of the different
REQUIREMENTS   wiring codes. The fryers are available from the factory wired for

   国际电源规格   208, 240, 380 and 415 volts, 3 phase, 50 Hertz service, and 400

volt, 50 Hertz, CE 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.

考虑到不同国家，地区的配线标准不同，所以凡不在美国范围

内使用的炸锅装置于装运前，电线可能未接到炸锅上。炸锅适

合208，240，380，和415伏，三相，50赫兹的电源。炸锅设备

内部装有一接线盒，右侧板的里面有线路图可帮助你接线。

To install the power cord, follow these procedures:

按照下列步骤安装电源线

NOTE 备注

CE units require an HO7RN-F type cord.

CE标示的设备要求 HO7RN-F 型的电源线。

1. Remove the side panel from the right side of the unit.

   拿开设备右边的侧板。

2. Remove the front panel, behind the filter knob and quick disconnect.

    取下过滤器旋柄和快速接头装置后方的前板。

3. Thread the cable through the strain relief on the junction box.

    将电线通过电线箍紧装置穿到接线盒上。

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

    按照侧板上的线路图，将电线接到接线板上。

5. Pull the slack out of the cable and tighten the screws on the strain relief.

    将松着的一端拉出，且将箍紧装置上的螺丝拧紧。

6. Pull the slack out of the cable and secure it with the clamp on the back of the cookpot.

    用炸锅后面的夹子将电线松着的一端夹住。

7. Pull the slack out of the cable and secure it with the clamp on the frame, at the rear, right leg of fryer.

    将电线松着的一头拉出，用炸锅后右角处支架上的夹子夹住。

CAUTION
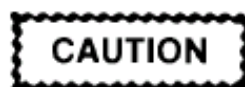
Be sure enough slack is out of the cable so it doesn't interfere with the filter pan, not allowing it to be pushed in all the way. This could cause hot shortening to spill onto the floor.

确保有足够长的线头被拉出，否则松垂的电线就会延伸到炸锅

底部的滤油盘处，从而影响滤油盘推到位，导致热油泼溅到地

面上。

8. Wiring the fryer is now complete.

    至此炸锅接线完毕。

BOIL-OVER PREVENTION IN HENNY PENNY EIGHT HEAD COOKERS 防止炸油沸腾溢出锅

HENNY PENNY 八 头 炸 锅

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

如果未遵循使用说明，将会引起炸油溢出锅外，从而导致重度灼伤，人身伤害，火灾以及损坏财物。

- THE SHORTENING MAY BE STIRRED **ONLY** DURING THE MORNING START UP PROCEDURE. DO NOT STIR THE SHORTENING AT ANY OTHER TIME.

  只能在早上开始操作的时候，才可以搅动锅里的炸油。其他任何时候不得搅动油。

- FILTER THE SHORTENING AT LEAST TWICE A DAY.

  一天至少过滤炸油两次。

- FILTER ONLY WHEN "COOL" IS DISPLAYED.

  显示器显示"COOL（冷却）"时，方能进行过滤。

- BRUSH ALL CRACKLINGS FROM COOKPOT SURFACES AND THE COLD ZONE DURING THE FILTERING PROCESS.

  过滤过程中，用刷子清除炸锅表面和冷却区内的渣物。

- MAKE SURE THE COOKER IS LEVEL.

  务必使炸锅处于水平状态。

- BE CERTAIN THE SHORTENING IS NEVER ABOVE THE UPPER COOKPOT "FILL" LINE.

  油位不得超过炸锅上端的"FILL（满）"刻线。

- BE CERTAIN THAT THE GAS CONTROL VALVE AND BURNERS ARE PROPERLY ADJUSTED. (GAS UNITS ONLY)

  燃气控制阀以及气头必须调节妥当。（仅限于燃气炸锅）。

- RECOMMENDED LOAD SIZE - 24 lbs. (10.9 kg)

  建议炸锅负荷为24 lbs. (10.9 kg)

  FOR ADDITIONAL INFORMATION ON THESE INSTRUCTIONS REFER TO THE HENNY PENNY SERVICE MANUAL.

  关于本说明更多的内容，请参阅HENNY PENNY服务手册。

FOR ASSISTANCE CALL THE HENNY PENNY SERVICE DEPARTMENT AT 1-800-417-8405. or 937-456-8405.

如果需要协助，请致电 1-800-417-8405.or 937-456-8405. 找HENNY PENNY服务部

SECTION 3. OPERATION

第三部分   操作

3-1. OPERATING CONTROLS 操作控制装置

Power/Pump Switch

　电源/泵　开关

The Power/Pump Switch is 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.

电源开关有三档，中央档为"OFF（关）"。将开关拨至"POWER（电源）"档，即为操作炸锅。将开关拨至"PUMP（泵）"档，则为操作滤油泵，详细内容还将在本部份进一步说明。

Cookpot

　锅缸

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

锅缸为盛放炸油的容器，设计成提供热能的方式，有6头产品和一个足够的冷却区以收集油渣。

Cooking Carrier

　烹炸架

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

该不锈钢架有五只托架组成，用来搁置正在炸或炸好的食品。

Drain Valve

　泄油阀

The drain valve is a two-way ball valve. It is normally in the closed position. Turn the handle to drain the shortening from the cook pot into the filter drain pan.

排泄阀是一个双向的球阀。通常处于关闭位置。转动这个手柄可以把炸油排放到滤油盘。

Drain Interlock Switch

   泄油锁定开关

The drain interlock switch is a micro switch that provides

protection for the cook pot in the event an operator inadvertently

drains the shortening from the cook pot 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.

这个开关是一个微动开关，如果操作人员由于疏忽在主开关处于

POWER"电源"的位置时，使炸油从炸锅中排放出来。泄油锁定

开关会自动切断加热，保护锅不被烧坏。

Shortening Mixing System

   炸油混合系统

The unit is equipped with a shortening mixing capability so as

to 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 predetermined intervals, to mix the shortening.

这个系统和炸油混合容量装配在一起以确保炸油正确的混合，防

止湿气混合进来导致炸油沸腾出来。过滤泵由控制启动，预先

设定好过滤的时间间隔来混合炸油。

Lid Latch

   锅盖闭锁

The cooker lid is equipped with a mechanical catch on the front

of the lid which engages a bracket on the front of the pot.

在锅盖的前端配有一个机械抓手以确保托架在锅缸的前方。

High Limit

   高限位

This high temperature control senses the temperature of the

shortening, and if the temperature of the shortening exceeds 450° F

(230° C), this control will open and shut off the heat to the cook pot. When the temperature of the shortening drops to a safe operation limit, the control must be manually reset.

这个高温控制器是控制炸油的温度，如果炸油的温度超过450° F

(230° C)，它可以打开和关闭炸锅的加热装置。当炸油的温度低

于操作限制，这个控制器必须手动重新设置。

Lid Gasket

锅盖封圈

The lid gasket provides the pressure seal for the cook pot chamber.

封圈的作用在于保持锅缸内的压力密封。

Operating Valve

　　操作阀

The dead weight style operating pressure relief valve is used to maintain a constant level of steam pressure within the cook pot. Any excess steam pressure is vented through the exhaust stack.

该重锤型的操作压力释放阀，使锅内的蒸汽压力保持恒定，过多的蒸汽压力会通过排气管排出。

NOTE 备　　注

The dead weight cap should be removed, and the cap, weight, and orifice, be cleaned once a day to prevent over pressurization inside the cook pot

重锤帽，重锤和通气孔每天都要清洁一次，以防止炸锅有过多的压力。

Safety Relief Valve

　　安全释放阀

The safety relief valve is an ASME approved spring loaded valve set at 14.5 psi (999 mbar). In the event the operation valve be comes obstructed, this safety valve will release excess pressure, keeping the cook pot chamber at 14.5 psi (999 mbar). If this occurs, turn the Power/Pump switch to the "OFF" position to release all pressure from the cook pot.

该安全阀经ASME认可，装有弹簧，压力为14.5PSI(999Mbar)，如果操作阀发生堵塞，安全释放阀释放过高的压力，从而将锅内的压力保持在14.5 psi (999 mbar)。如果发生这样的情况，则应将电源/泵开关拨到"关"档，以释放锅内的全部压力。

Safety Relief Valve Ring

安全释放阀套

THE RING IS NOT TO BE PULLED.

这个套不能被拔出

Severe burns from the steam will result.

蒸汽会产生严重的危害。

Pressure Gauge   The pressure gauge indicates the pressure inside the cookpot.

压力表   压力表用来指示锅内压力的大小。

Solenoid Valve   The solenoid valve is an electromechanical device that causes

电磁阀   pressure to be held in the cookpot. The solenoid valve closes at the

beginning of the frying cycle and is opened automatically at the end
of the frying cycle. If this valve should become dirty or the teflon
seat nicked, pressure will not build up and it must be repaired.

电磁阀是一种电器/机械装置，是压力保持在锅内。烹炸周期开

始时，电磁阀关闭，周期结束时，它又自动打开。如果电磁阀

很脏或塑料（聚四氟乙烯）座有缺口，那么压力则无法产生，

必须修理电磁阀。

3-2. LID OPERATION

      锅盖操作   To close lid: 关闭锅盖

1. Lower the lid until gasket comes into contact with the pot and
   lock the lid in place with the lid latch.

   放下锅盖，直至锅盖密封圈触及锅缸，用锅盖闭锁将锅盖所

   到位。

2. Pull lid handle forward until it stops.

   往前拉动把手到底。

3. Lift up on the lid handle until it stops.

   向上抬起把手到底。

4. Bring lid handle out towards you until it stops.

   向你本人方向拉动把手到底。

5. Push lid handle down, locking lid in place.

   向下压把手，将锅盖扣紧到位。

DANGER

DO NOT ATTEMPT TO OPEN LID UNTIL THE PRESSURE DROPS TO ZERO. Lid is locked when fryer is under pressure. Do not attempt to force the lid latch or open the lid while under pressure. Opening the lid when the cook pot is pressurized will allow hot shortening and moisture to escape from the cook pot, resulting in severe burns.

等压力降至零之后，方能打开锅盖，如果当锅仍处于压力状

态下，就试图打开锅盖，将会使热油喷出锅外，引起严重灼

伤。

To open lid: 打开锅盖

1. Gently raise handle until it stops.

   慢慢提起把手到底。

2. Push handle back until it stops.

   将把手向后推到底。

3. Lower handle.

   降低把手。

4. Push handle back.

   将把手向后推。

5. Unlatch the front lid latch.

   打开锅盖闭锁。

3-3. MELT CYCLE OPERATION   If the shortening is below 185℉ (85℃), with the Power

融油周期操作   switch in the "POWER" position, the fryer will enter the melt

cycle. The shortening heats slowly to prevent scorching of the

shortening. The heat cycles on and off to slowly melt the

shortening. At 185℉(85℃), the heat stays on until 250℉ (121

℃), the"COOL" mode, is reached. To exit the "COOL" mode,

press the COOL button.

如果电源开关处于"电源"的位置，而油的温度低于185℉ (85

℃)，那么炸锅将进入融油周期。油被缓慢加热，以免因过热

而烧焦。加热融油是慢慢的开和关控制的，185℉(85℃)时，

慢慢的加热，到了250℉ (121℃)时，就进入"冷却"的模式。

停止加热。要退出"冷却"模式，按"COOL"按钮。

3-4. SWITCHES AND 开关和指示器

INDICATORS

Temperature Display   Once the power switch is turned, the display reads the

温度显示   actual cook pot temperature until a cook cycle is started. Press the

temperature button, during a cook cycle, to display temperature.

电源开关打开，显示器会显示炸锅的实际温度直到下一个烹炸

周期开始。在烹炸过程中，按下温度按钮，显示温度。

"COOL" Mode   After cooking, or filtering the shortening, the temperature

冷却模式   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.

在烹炸或过滤炸油后，温度会自动进入冷却模式，使炸油保持

在一个低的温度。这个温度可以延长炸油的寿命并且能缩短升

温至下一个烹炸周期的时间。

Cycle Selection

  周期选择

Press the Product button to select a product to be cooked.

Shortening then heats to the preset temperature for that product.

按下产品按钮选择产品进行烹炸。炸油预热至所选择产品需要

的温度。

Press the Product button again to start a cook cycle. The time starts counting down in minutes and seconds, seen in the display.

再次按下产品按钮开始烹炸。时间可在显示器上看到，是以分

和秒显示并且用倒数方式计时。

At the end of the cook cycle, press the Timer button again when the indicator reads "Done" and the alarm sounds.

在烹炸结束时，当指示器显示"Done"和铃声响起时，再一次按

下定时器按钮。

NOTE 注意

Press a Product button to abort a cook cycle at any time.

任何时候按下产品按钮都会中断烹炸过程。

Time/Temperature Display

  时间/温度显示

A four (4) digit LED display which shows the remaining cook time during cook cycles and also the shortening temperature on demand.

在烹炸过程中，一个发光二级管会显示烹炸剩余的时间和炸油

的温度。

Heat Indicator

  热度指示器

The heat light illuminates whenever the control calls for heat. When proper shortening temperature has been reached, the heat light goes off.

当操作加热时，指示灯会不停的闪亮。当油的温度达到设定的

温度时，指示灯会自动熄灭。

HI Temperature Indication   The display reads "HI" if the shortening temperature is

   HI 温度指示   40° F above the set point.

当油的温度超过预先设定温度40华氏摄氏度以上时，此温度指

示器会显示"HI"。

Ready Indicator   The display reads "Ready" when the shortening has reached the set

   准备指示器   point temperature (+4° to -2°).

当炸油的温度达到设置点（+4° 到 -2°），此指示器会显示

"READY".

Done Indicator   The display reads "DONE" at the end of the cook cycle.

   完成指示器   在烹炸过程结束后，该指示器会显示"DONE"。

Temperature Button   Press this button to read the temperature of the shortening while in

   温度按钮   a cook cycle.

在烹炸过程中，按下这个按钮可读出炸油的温度。

Scan Button   Press the scan button to toggle through any running multiple

   扫描按钮   timers.

按下这个按钮可以锁住任意一个多重定时器。

Function Button   Press the function button to access the programming of the

   功能按钮   controls.

按下功能按钮可以进入控制程序。

Exit Fill   After filtering the cooker, if in the filter lockout mode, the display

   退出填充   will read "FILL", and the exit fill button must be pressed.

在过滤炸锅后，如果处于过滤器停止模式，指示器会显示

"FILL"，然后必须按下这个按钮。

Multiple Timers

    多重定时器

The control has the capability to run multiple timers. If more

than one product is being cooked, a timer can be started by

pressing more than one product button per cook cycle

这个控制可以进行多重定时器的控制。如果有超过一个的产品

同时在烹炸，那么在一个烹炸过程中，可以按下多个产品。

TEMPERATURE BUTTON   **DIGITAL DISPLAY**

PRODUCT BUTTONS
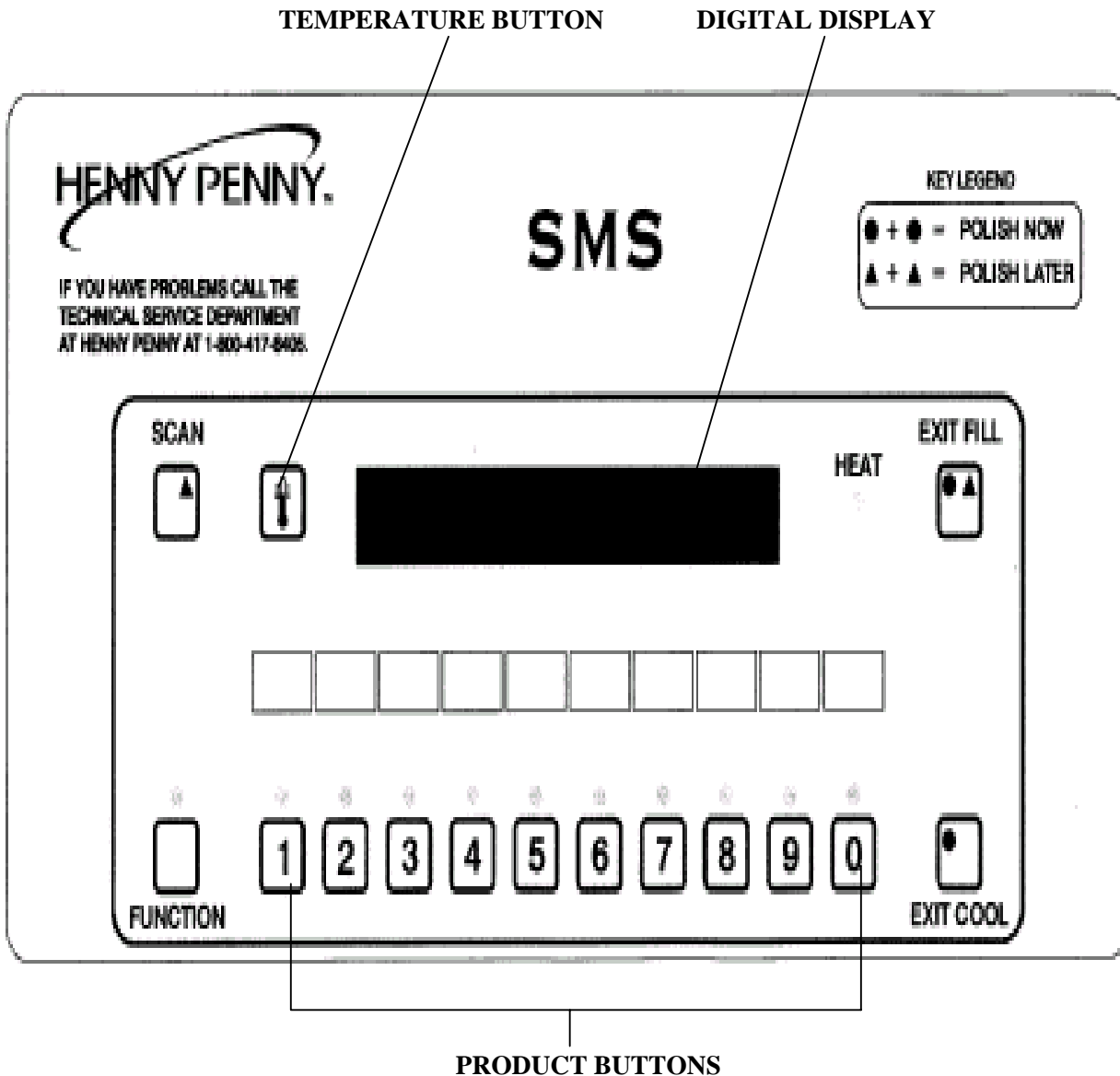
3-5. FILLING OR ADDING SHORTENING

充满或加入炸油

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.

   建议使用高质量的炸油，一些低劣质量的炸油所含的水分高，

   这样会引起炸油喷出锅外。

2. If a solid shortening is used, it can be melted into a liquid first, then poured into the cookpot. Attempting to melt solid shortening may cause fresh shortening to burning or scorch.

   如果使用固体的炸油，应该先熔化成液体再倒入炸锅中。如

   果直接在炸锅中熔化，会发生燃烧或烧焦油。

3. The electric model requires 100 lbs. (45 Kg.). The cook pot has three level indicator lines inscribed on the rear wall of thecook pot showing the proper shortening level.

   容量为45Kg，炸锅有三条油位指示线，刻在炸锅的的后壁上，

   以显示正确的炸油量。

4. Fill cold shortening to the two lower indicators.

   把冷的炸油充满在炸锅内，油量达到最低指示线处。

DO NOT fill cook pot with shortening above the upper cook pot "Fill" line. This could cause the shortening to overflow the cook pot, which could cause serious burns, personal injury, fire and/or property damage.

不要将油充满至炸锅的上面"FILL"线，这样会使炸油溢出

炸锅，会引起严重的烧伤，人身伤害，火灾或其他伤害。

For complete instructions, refer to KFC's Standards Library.

如需完整的说明，请参阅KFC的标准图书资料。

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CAUTION
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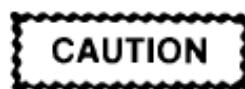
Keep the shortening level above the heating elements when
the cooker is heating. Failure to follow these instructions
could result in a fire and/or damage to the cooker.

当炸锅加热时要使炸油的油量超过加热管，如果不遵循以

上的说明操作，会导致火灾或损伤炸锅。

3-6. BASIC OPERATION

基本操作

Follow the procedures below on the initial start-up of the
cooker, and each time the cooker is brought from a cold, or shut
down condition, back into operation. These are basic instructions.

按照下面介绍的程序开始，每次炸锅都要保持是冷的，和关

机的状态，才能进入操作。这是基本操作。

1. Fill shortening to the proper level in the cook pot; ½ inch (25cm)
below lower indicators.

加入炸油—油位到低指示线以下 1/2 英寸（1.25 cm）处。

```
DANGER
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Be certain the shortening is never above the upper cook pot
"fill" line. Failure to follow these instructions can result in
shortening overflowing the cook pot which could cause
serious burns, personal injury, fire and/or property damage.

不要将油充满至炸锅的上面"FILL"线，这样会使炸油溢

出炸锅,会引起严重的烧伤，人身伤害，火灾或其他伤害

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.

将电源/泵开关置电源的位置，按下合适的产品按钮去选择要

烹炸产品的数量。

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

在炸油在"COLD 冷"启动开始加热时，搅动油至冷却区域。

DO NOT stir the shortening at any other time except at "cold" start-up. Failure to follow these instructions can result in shortening overflowing the cook pot which could cause serious burns, personal injury, fire and/or property damage.

除了在"冷"的时候可以搅动炸油，其他任何都不可以。否

则会导致炸油溢出炸锅，会引起严重的烧伤，人身伤害，

火灾或其他伤害。

4. Allow cooker to heat until digital display shows "DROP". (Press the Exit Cool button if the display shows "COOL".

炸锅加热直到显示器显示"DROP"。（如果显示"COOL"则按

下 Exit Cool 按钮。

NOTE 注 意

The heat will cycle on and off about 10 degrees before the set point temperature, to help prevent overshooting the set point temperature. (Proportional Control)

加热循环将在设定值正负10℃左右进行，以防止超过设定值

过多。（比例控制）

5. Slide racks of breaded product into carrier on the lid, starting with the bottom tier.

滑动烹炸架，进入盖子上的搬运轨道，将烹炸推到底部。

NOTE 注 意

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

把产品放在烹炸架上之前，先降低支架，放入热油中热一

下，以防止产品粘在烹炸架上。

6. Lower and lock the lid, and press the appropriate product button.

   降低并锁住盖子，然后按下适当的产品按钮。

7. At the end of the cycle, the pressure vents automatically and an alarm sounds, while the display shows "DONE". Then press the appropriate Product button.

   在要结束时，压力会自动放出和铃声响起，显示器显示

   "DONE"。然后按下适当的产品按钮。

8. Wait for the pressure gauge to show "0" pressure in the pot before attempting to open the lid.

   在打开锅盖之前，要等到压力表显示"0"才可以。

Check the pressure gauge reading. DO NOT attempt to open the lid until the pressure drops to zero. Opening the lid when the cook pot is pressurized will allow hot shortening and moisture to escape from the cook pot, resulting in severe burns.

检查压力表的读数。如果压力没有降到零，不要打开锅盖。

在加压时如果打开锅盖，热的油和蒸气会从炸锅中喷出，

造成严重的伤害。

9. Unlock and raise the lid cautiously.

   开锁然后小心的提起锅盖。

10. Using the rack handles, remove the racks of product from the carrier, starting with the top rack.

    用烹炸架的把手，从轨道中上面的烹炸架开始移出烹炸架。

3-7. CARE OF THE SHORTENING

炸油注意事项

1. To protect the shortening when the fryer is not in immediate use, the fryer should be put into the "COOL" mode.

   当炸锅没有在使用时要 注意保护炸油，应将炸锅置于

   "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.

   炸粮食类的产品要求炸油一定要清洁。炸油应该一天至少过

   滤两次，一次在午饭后，一次在工作一天结束后。

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

   保持炸油正确的烹炸油位。如有必要，加入新鲜的炸油。

4. Do not overload the basket with product, or place product with extreme moisture content into basket.

   不要在炸篮中放入过多的产品，或在产品中混入过多潮湿的

   物品在炸篮中。

5. Discard shortening if it is smoking or foaming violently.

   如果炸油冒烟或产生泡末，就要丢弃不用。

DANGER

Failure to follow these instructions can result in shortening overflowing the cook pot which could cause serious burns, personal injury, fire and/or property damage.

如果不遵循这些说明而进行操作，会使炸油溢出炸锅,会引起

严重的烧伤，人身伤害，火灾或其他伤害

3-8. FILTERING INSTRUCTIONS

过滤器说明

The Henny Penny Electric 8 Head Fryer, model 590, must be cleaned and the shortening must be filtered at least twice daily; after lunch rush and at the end of the day.

HennyPenny型号590炸锅一定要保持清洁,炸油一定要一天至少过滤两

次，一次在午饭后，一次在工作一天结束后

$$\boxed{\text{CAUTION}}$$

Shortening should be filtered immediately following a cook cycle when the shortening temperature is in the "COOL" mode; 250° F (121° C) or less. DO NOT DRAIN THE SHORTENING IF IT IS AT DROP TEM-PERATURE. The high temperature can cause cracklings to burn on the steel cook pot surfaces after the shortening has drained.

应该在一轮烹炸周期结束后，当油温处于低热或以下，低于250° F

(121° C)时，立即进行过滤操作，如油正处于"DROP"温度时，切忌

将油排出。否则，油排出锅后，高温会使锅内剩下的碎渣烧焦。

DANGER

Filter only when "COOL" is displayed. Failure to do so can result in shortening overflowing the cook pot, causing serious burns, personal injury, and/or property damage.

等显示器显示"COOL"时，方能进行过滤。这样会使炸油溢出炸锅，

会引起严重的烧伤，人身伤害，火灾或其他伤害。

If volume dictates, cleaning may be required more often. Part of the process involves removing cracklings from the cold zone of the cook pot. High volume cooking could cause the cold zone to fill quicker with cracklings, and if so, cleaning would be required. SURFACES OF FRYER AND COOK BASKET WILL BE EXTREMELY HOT. USE CARE NOT TO GET BURNED.

如果烹炸的食品量比较大,则要求清洁工作次数增加,将碎渣从锅

的冷却区清除掉,是整个清洁工作的一部分,较大的食品烹炸量相

应会产生更多的碎渣,在冷却区,这就要求更频繁的进行清洁。炸

锅表面以及锅垫圈都会很烫,务必小心谨慎,以免烧伤。

1. Turn power/pump switch OFF before draining shortening.

   排油之前，将电源/泵开关拨至"OFF"位。

2. Make sure drain pan is under cooker and the dairy union is tightened to the standpipe, coming out of the pan.

   一定要使滤油盘放在炸锅的下方,连接头要锁紧从滤油盘中

   出来的竖管。

The filter 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 will cause splashing of shortening and could result in severe burns.

滤油盘要尽可能的置于炸锅的下方，放上滤油盖，在放油之

前要使滤油盖上的孔对准泄油管，如果没有这么操作，将会

使油喷溅出来，引起伤害。

3. Remove cooking racks and wipe bottom of lid.

   取出烹炸架，檫干净盖的底部。

Shortening stirrer

Drain cleanout Rod   Small white Brush
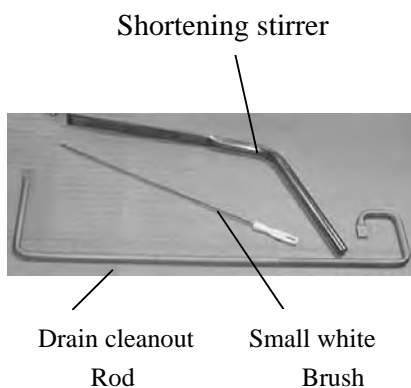
4. Pull drain handle towards you to open drain valve. The handle should point straight out to the front of the cooker. Use large white brush to clean cracklings from the heat tubes and from sides and bottom of cook pot as shortening drains. Use the drain clean-out rod to push cracklings through drain opening in bottom of cook pot if necessary. Using the small straight white brush, clean between the heating elements and the pot wall.

抬起泄油手柄，打开泄油阀。手柄应该指向炸锅的前方。用

刷子清除热管和锅内侧壁及锅底部的碎渣，如有必要，还需

用直形刷将碎渣推出锅底部的泄油口。用小的直刷，在加热

元件和锅壁之间清洁。

Brush ALL cracklings from cook pot surfaces and the cold zone during the filtering process. Failure to do so can result in shortening overflowing the cook pot, which could cause serious burns, personal injury. Fire and/or property damage.

在过滤操作期间，务必用刷子清除表面和冷却区内的全部碎

渣，否则，会使炸油溢出炸锅,会引起严重的烧伤，人身伤害，

火灾或其他伤害。

5. Scrape cracklings and crackling ring from cook pot and discard. DO NOT let cracklings drain into filter 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 cook pot.

    擦去锅上的碎渣，千万不能让碎渣排进过滤箱。否则，碎渣

    将会使烹炸出的产品带有焦味。用一块清洁的湿布将所有的

    表面都揩一遍。如果有水滴进冷却区，则需用布将水揩干之

    后才能将油灌回炸锅。

6. Push the drain handle to the closed position to close the drain.

    将泄油手柄推回关闭的位置以关闭泄油口。

7. Turn power/pump switch to PUMP.

    将电源/泵开关置于"PUMP"。

8. When all shortening has been pumped into cook pot turn power/pump switch OFF.

    等全部的油回到炸锅中后，将电源/泵开关置于"OFF"。

3-9. CHANGING THE FILTER ENVELOPE   The filter envelope should be changed after 10-12 filterings, or whenever it becomes clogged with crumbs. Proceed as follows:

更换过滤器封套   过滤器封套应该在10-12次滤油后更换。或发现有粘的碎屑

时，就执行下面的步骤：

1. Move the main power switch to the OFF position.

   把主电源的开关置于"OFF"的位置。

2. Remove and empty the condensation drain pan.

   取出并排空冷凝水箱。

3. Disconnect the filter union and remove the filter drain pan from beneath the cook pot.

   松开过滤接头，从炸锅的底部取出过滤油盘。

DANGER

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

这个接头很热。用保护手套或保护衣，否则，会产生伤害。

4. Lift crumb basket and screen assembly from the drain pan.

WARNING

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

从泄油盘中取出碎屑篮。当心热油喷溅出来造成伤害。

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

   擦干净泄油盘中的油和碎屑。用肥皂和水清洁。在用热水彻底

   的冲洗。

6. Unthread the suction standpipe from the screen assembly.

   从筛子上旋下竖管。

7. Remove large washer and clean thoroughly with hot water.

   取下大的垫圈，用热水彻底的清洗。

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

   取下过滤器的夹子，将过滤器的封套丢掉。

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

   用肥皂和水清洁过滤网的顶面和底面。用热水冲洗。

```
CAUTION
```

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

   在装上过滤器封套之前，一定要使过滤网，大垫圈，碎屑篮，

   过滤器夹子和竖管都要彻底的干燥，否则，水会溶解过滤纸。

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

   装好过滤器筛子。

11. Slide the screens into a clean filter envelope.

   将筛子滑进清洁的过滤器封套。

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

   把角折进去，然后把尾部双折。

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

   用两个过滤器夹子夹紧过滤器封套。

14. Replace the large washer on top of the filter paper. Screw on the suction standpipe assembly.

   放回大垫圈在过滤纸的上部。旋紧在抽油竖管上。

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

把安装好的过滤筛放回过滤油盘，再放碎屑篮在油盘上面，然

后把油盘放回在炸锅的下面。

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

用手连接过滤接头。不要用扳手。

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

将冷凝水盘滑回原来的位置。炸锅准备操作。

3-10. FILTER MOTOR RESET

PROTECTOR "Manual Reset"   The filter pump motor is equipped with a manual reset button in the event the motor's thermal protector actuates. This reset button is

过滤马达复位   located on the rear of the motor. Wait approximately 5 minutes

保护器   before attempting to reset this protector device.

"手动复位"   滤油泵马达上配备有一个手动复位按钮，在马达热保护装置开动的

情况下使用。该复位按钮装在马达的后面。大约需要5分钟后才能

将这个保护装置复位。

> ### WARNING

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

操作滤油马达的手动复位保护装置之前，务必将炸锅的主电源开

关拨至"OFF"的位置，以避免热油喷出引起烧伤。

3-11. CLEANING THE FRYPOT

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

炸锅最初安装之后 ,以及每一次更换新油之前 ,都必须彻底清洁。

步骤如下：

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

主电源开关置于"OFF"，并且拔下插座。

The filter drain pan must be in position under the drain valve to prevent splashing or spilling of hot liquids. Failure to do so will result in splashing and severe burns.

务必使滤油盘油箱正对着泄油阀的下方，以免热油喷溅出来引

起严重伤害。

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

如果锅里盛的是热油 ,则必须慢慢的拉动泄油阀旋柄以进行泄油。

3. Close the drain valve and discard the shortening.

关闭泄油阀，将排出的油废掉不再使用。

4. Raise the lid, and remove the racks and carrier.

提起锅盖，移走烹炸架。

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

参阅KFC的标准清洁指导。

DANGER

NEVER PRESSURIZE FRYER TO CLEAN. Leave the lid open. Water under pressure is super heated and will cause severe burns if it comes in contact with skin.

炸锅有压力时，不要进行清洁。让盖敞开，有压力的水非常热，如

果接触皮肤会引起严重伤害。

DO NOT let the cleaning solution boil. If the cleaning solution in the cook pot starts to foam and boil over, IMMEDIATELY TURN THE POWER SWITCH TO THE OFF POSITION.

如果锅里的清洁液开始起泡末并沸腾，应立即将主电源开关置于

"OFF"位置。

CAUTION

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.

不能使用钢丝绒，其他腐蚀性的清洁剂或含有氯，溴，碘或氨各化学

品的清洁剂/消毒剂，因为它们容易损伤不锈钢材料，从而缩短炸锅

的使用寿命。

NOTE 注 意

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

务必使锅内侧,泄油阀口以及所有与新鲜油接触的部件尽可能干爽。

6. Refill the fryer with fresh shortening.

往锅里灌注新鲜油。

CAUTION

Do not spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.

不要用水管冲洗，否则，会引起部件损坏。

3-12. Regular Maintenance

定期保养

As in all food service equipment, the Henny Penny Pressure Fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance. The following paragraphs provide step-by-step maintenance procedures to be performed by the operator.

正如其他的各种食品加工设备一样，Henny Penny压力炸锅也需要细心的维护和保养。下面的表提供了定期保养的摘要，下面的章节提供了由操作者执行的保养程序。

Procedure 程序	Frequency 频率
Filtering of shortening 炸油过滤	Daily (at least twice a day) 每天（至少一天两次）
Changing of shortening 更换炸油	See KFC's Standards Library 参阅KFC的要求
Changing the filter envelope 过滤器封套的更换	See KFC's Standards Library 参阅KFC的要求
Cleaning the cook pot 清洁炸锅	See KFC's Standards Library 参阅KFC的要求
Cleaning the operating valve 清洁操作阀	Daily 每天
Lubricate Lid Rollers 润滑锅盖滚筒	Annually 一年一次
Clean Safety Relief Valve 清洁安全阀	Annually 一年一次

3-13. PROGRAMMING

程序

1. Press and hold the Function button for two seconds.

"REG PROGRAM" will show in the display, followed by "CODE".

按下并保持功能按钮2秒钟。"REG PROGRAM"会显示，执行"CODE"命令。

2. Press the code1,2,3,. "SELECT PRODUCT" will scroll across the display.

按下编码 1，2，3，"SELECT PRODUCT"键会翻页显示产品。

NOTE 注 意

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，如果没有任何按钮按下，一分钟后，控制器会回到烹

炸模式。

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

按下适当的产品按钮（1-0），确定你要进行烹炸的产品程序。

4. "INT1" and "TIME" will flash on the left side of the display. The right side will show 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 will flash on the right side of the display, setting the start time at minutes.

"INT1"和"TIME"会在显示板的左边闪亮。显示板的右边会显示烹炸开

始的时间并且可以按下适当的数字进行改变。例如：按下1，0，0，0，

然后10：00 会显示在显示板的右边，可以用分钟设置开始时间。

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

设置好时间后，按下再释放功能按钮，"INT1"和"TEMP"会在显示板的

左边闪亮。显示板的右边会显示烹炸开始的温度并且可以按下适当的

数字进行改变。例如：按下2，5，0，然后250℉ 会显示在显示板的

右边，也就是设定启始温度在250℉。

7. After setting the temperature, press and release the Function button and "INTI", "LOAD", and "COMP." Will flash on the left side of the display. The factory preset load compensation value shows in the right side of the display.

设置好温度后，按下再释放功能按钮，"INTI"，"LOAD"，和"COMP"

三个按钮会在显示板的左边闪亮。工厂预设的负荷补偿值会显示在显

示板的右边。

8. 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.

在上一步的负荷补偿值出现后，按下再释放功能按钮，"PROP"和

"CONTROL" 会在显示板的左边闪亮，和装负荷补偿值相对应的比例

控制温度值会显示在显示板的右边。

9. 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 will flash on the right side of the display, which means when the timer counts down to 10 minutes, an alarm will sound.

下一步，再按下再释放功能按钮，"ALM 1"和 "TIME" 会在显示板的左

边闪亮，第一次警报的时间在显示板的右边显示。改变这个时间，警报

会响，按下适当的产品按钮去设置时间。例如：按下1，0，0，0，然后

10：00 会显示在显示板的右边，就是说计时器倒数计时，10分钟后，

警报响起。

10. After setting the alarm, 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, (l -0). "YES" means the alarm tone will automatically stop after several beeps. "NO" means someone must manually press the appropriate product button to stop the alarm tone.

在设置好警报后，按下再释放功能按钮，"ALM 1", "SELF-''", 和

"CANCEL" 会在显示板的左边闪亮和"YES" 或者 "NO" 会显示在

显示板的右边，这个YES和NO可以通过按下任何产品按钮（1-0）反

复显示。"YES"意思是警报声在响几声之后，会自动停止。"NO"意思

是可以手动按下适当的产品按钮停止警报声。

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

重复步骤9和10，为了设置警报2和3。

12. After setting the alarm 3, 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.

在设置了警报3后，按下再释放功能按钮，"FILTER"和"CYCLES会

在显示板的左边显示和过滤周期值显示在显示板的右边，这个值是

在操作员需要过滤炸油之前必须完成的烹炸周期次数的控制信号。

13. After setting the filter value, press and release the SELECT 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 FITR, by pressing any of the product buttons (EOC). At the end of a cook cycle the controls can be set to return to Idle mode, the set point temperature, or to signal the operator to filter the shortening.

设置好过滤值后，按下再释放功能按钮，"EOC"和"EXIT"会在

显示板的左边显示和"COOL"显示在显示板的右边，（EOC代表周

期结束），EXIT处可以通过按下产品按钮可被设置成COOL, SETP

或FITR, 在一个周期结束之后，控制可以返回至设置好的空转模

式，设置点温度模式，炸油过滤模式。

14. After setting the end-of-cycle point, press and release the FUNCTION button. "HEAD" and "COUNT" 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.

设置好周期结束点之后，按下再释放功能按钮。"HEAD" and

"COUNT"会在显示板的左边闪亮和一个数值显示在显示板的右

边，当产品按钮被按下时，这个数值显示的是炸锅在一个时间内

烹炸的鸡的头数。此数值可以通过按下适当的产品按钮进行改变。

这个控制可以基于烹炸周期的次数上统计某一种产品的数量。

NOTE 注　意

Another product can be programmed while in the program mode by following these procedures:

通过下面的步骤，我们可以在程序模式中执行另外一个产品的程序设

置：

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.

在程序模式中，按下SCAN按钮不要松开，显示板会显示"SELECT

PRODUCT"（选择产品），然后按下任意一个产品按钮（1-0），现

在就可以执行设置程序了。

15. To program second interval, press and release the SCAN button while in the Time Mode of the first mode. "INIT 2" and "TIME" will flash on the left side of the display. Then follow the steps above, starting with step 4.

稍等片刻，在第一个模式的时间模式下，按下再释放SCAN按钮，

"INIT 2"和"TIME"会在显示板的左边闪亮。然后从步骤4开始执

行下去。

3-14. SPECIAL PROGRAM MODE   Review Usage
特别的程序模式   回顾使用方法

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.

按下不要松开功能按钮2秒钟，"REG PROGRAM"会显示。然

后紧接着按下再释放功能按钮1次，这时"REVIEW USE"会显

示出来。

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.

显示板上显示"DAILY"，可以按下任意一个产品按钮以回顾产

品的用法。按下不要松开功能按钮，可以退出特殊程序模式。

Reset Usage 重新复位用法

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 the display.

按下并保持功能按钮2秒钟,这时"REG PROGRAM"会显示出

来。然后 ,按下再释放功能按钮2次 ,这时显示屏上显示"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.

当显示屏上显示"CODE"时，按下1-3-5，显示屏上显示

"DAILY"，然后按下相应的产品按钮重设至零。

Factory Presets (F/C, Gas/Electric, Speaker Volume, Speaker Frequency, Codes, Initialize System)

出厂预设（F/C, Gas/Electric, Speaker Volume,

Speaker Frequency, Codes, Initialize System）

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.

按下保持功能按钮不放2秒钟，这时"REG PROGRAM"会显示

出来。然后 ,按下再释放功能按钮3次 ,这时显示屏上显示"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 ºF to ºC, and vice versa.

当显示屏上显示"CODE"时，输入2957。"DEG" 和 "MODE"

会在显示屏上闪亮。按下任一个产品按钮转换ºF 到 ºC,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.

按下并释放功能按钮,这时"TYPE" 和 "FRYR"会在显示屏上

闪亮。按下功能按钮转换"GAS" 到 "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.

按下并释放功能按钮2次,这时"SPKR" 和 "VOL"会在显示屏

上闪亮，音量从01到10变换，10的音量最大。

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.

按下并释放功能按钮3次，"SPKR" 和 "FREQ"会在显示屏上

闪亮。这个频率可以设置从100到2000。

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

按下并释放功能按钮10次，这时"INITIALIZE SYSTEM"会在

显示屏上滚动显示。按下并保持任一个产品按钮，显示屏会从

5开始倒记数，记时完成后，释放按钮，这是可以控制设置工

厂预设参数。

NOTE 备 注

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

在试图要更改其他的工厂预设模式之前，请致电Henny Penny技

术服务部门1-800-417-8405。

Tech I/O Mode　技术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.

   按下保持功能按钮不放2秒钟，这时"REG PROGRAM"会显示

   出来。然后，按下再释放功能按钮4次，这时显示屏上显示"TECH

   I-O"。

2. When "CODE" shows in the display, press 2-4-6 (1-7-7-6 for CE units). "HEAT", "PRESSURE", and "PUMP" will show, alternately, in the display. Also, the LEDs over 1, 2 and 3 will flash alternately.

   当显示屏上显示"CODE"时，按下2-4-6（1-7-7-6 是为了CE 产

   品），"HEAT", "PRESSURE",和"PUMP" 会交替在显示屏上

   显示。指示灯1，2和3也会交替显示。

3. To test the heat circuit, press and hold the 1 button.

   测试热循环，按下并保持1按钮。

4. To test the pressure system, press and hold the 2 button.

   测试压力循环，按下并保持2按钮。

5. To test the pump system, press and hold the 3 button.

   测试泵循环，按下并保持3按钮。

   CE Only: 仅为CE产品。

6. To test the blower, press and hold the 4 button.

   测试吹风机，按下并保持4按钮。

7. To test the module, press and hold the 5 button.

   测试模块，按下并保持5按钮。

NOTE 备 注

To test the heat output on CE units, the blower and modules must first be turned on .

对CE的产品做热输出的测试，吹风机和摸板必须先打开。

Appliance Test

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.

按下保持功能按钮不放2秒钟，这时"REG PROGRAM"会显示出

来。然后，按下再释放功能按钮5次，这时显示屏上显示"APPL

TEST"。

With the power switch on, the display will show "CURR=", along with the time it took the unit to heat from 250^{0} to 300^{0} F ($121^{0}$to 149^{0} C) . This is normally recorded from the initial heat up in the morning.

电源打开时，显示屏会显示"CURR="，随着时间的加长，热量

会从250^{0} 到 300^{0} F (121^{0} 到 149^{0} C)。这是早晨从初始温度开

始达到的正常记录。

Heat Control 热度控制

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.

   按下保持功能按钮不放2秒钟，这时"REG PROGRAM"会显示

   出来。然后 ,按下再释放功能按钮6次 ,这时显示屏上显示"HEAT

   CNTRL"。

2. When "CODE" shows in the display, press 1-2-3-4. "MELT",
   "EXIT", and "TEMP" will flash in the display, along with the
   shortening temperature at which the unit will exit the melt cycle.
   This should be set at 180º F (82º C), and should not be changed
   until the factory is consulted.

   当显示屏上显示"CODE"时，按下1-2-3-4 ,"MELT", "EXIT"，和

   "TEMP" 会在显示屏上显示。同时会在炸锅退出融化循环是

   炸油温度，这个被设置在180º F (82º C)，不要轻易被改变。

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.

   按下并释放功能按钮，和"MELT", "CYCLE"，和 "100s"会交替

   显示在显示屏上，有4000的脉冲长度。这个设置不要轻易去改

   变，除非征得工厂同意。

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.

   按下并释放功能按钮两次 ,"MELT", "ON-", "TIME"，和 "100s"

   会交替显示在显示屏上，100秒后，加热启动。这个设置应该设

   置为1700，这个设置不要轻易去改变，除非征得工厂同意。

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 250º F (121º C), and should not be changed until the factory
   is consulted.

   按下并释放功能按钮三次，"COOL", "SET-"，和 "POINT" 会

   交替显示在显示屏上，伴随着显示控制退出熔化循环的温度。

   这个应该设置为250º F (121º C) ,这个设置不要轻易去改变，除

   非征得工厂同意。

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.

按下并释放功能按钮四次，"AUTO"，和 "IDLE" 会交替显示

在显示屏上，伴随着"OFF"的显示。这个设置不要轻易去改

变，除非征得工厂同意。

7. Press and release the Function 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.

按下并释放功能按钮五次，"AUTO", "IDLE", 和 "MMSS" 会

交替显示在显示屏上，伴随着"0:00"的显示，这个设置不要轻

易去改变，除非征得工厂同意。

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

在热度控制模块上最后3个功能按钮只能被工厂使用，不得做

任何改变。

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