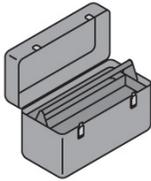


Why	Henny Penny recommends a Factory Certified Distributor inspect this appliance at least annually. This will help ensure the equipment is in safe working order and operating at peak performance.
Time required	1 hour per fryer to complete inspection
Time of day	The inspection should be scheduled by the store to ensure business is not interrupted and to give the servicer adequate access to the equipment.
Hazard icons	 Electricity  Hot Oil  Hot Surfaces  Sharp Objects/Surfaces  Slippery Floors

Tools and supplies



Tools supplied by technician

Procedure

QUALIFIED TECHNICIANS ONLY

1 Cabinet Inspection

Inspect the cabinet, inside & out, front & rear, for excessive oil buildup.



2 Element Inspection

Verify that heating elements are in good condition with no carbon/caramelized oil buildup. Inspect the elements for signs of extensive dry firing.

Series 200: Inspect the high limit probe attached to the element.

3 Tilt Inspection

Verify that the tilt mechanisms and safety switches are working properly when lifting and lowering elements and that the element wires are not binding and/or chafing.

4 Check fryer recovery time

Check the fryer's most recent recovery time for all vats, by pressing the INFO button. The most recent recovery time should be less than 1:40 (one minute, forty seconds).

If the fryer's recovery time is less than 1:40 (one minute, forty seconds). The procedure is complete for this vat. Go to step 6.

5 Adjust fryer, if necessary

If the fryer's recovery time is not acceptable, check the following items on the fryer. If you find any problems, correct them as described.

Confirm that the large power plug is properly plugged in. Adjust as necessary. Continue to step 6.

6 Amp-draw check

Verify the heating element amp-draw is within the allowed range as indicated on the appliance's rating plate.



7 Primary contactor check

Verify the primary contactor is operating within safety limits. Refer to the technical manual for test and replacement steps.

8 Probe check

Verify that all RTD probes are properly connected, tightened, functioning properly and the probe guards are present and undamaged.

LVE-100: Check high limit capillary bulbs secured and undamaged.

9 Heating element hardware inspection

Inspect and tighten all heating element hardware.

Annual Inspection (electric fryers only) (continued)

10 Electrical component inspection

Verify that components (i.e. control board, relays, interface boards, transformers, contactors, etc.) are in good condition and free from oil buildup or other debris.



Electricity

Verify power is OFF during all component and wiring inspections

11 Wiring connection

Verify that component's wiring connections at contactors, terminal blocks, switches, etc. are tight and wiring is in good condition.

12 Safety device check

Verify that all safety features (i.e. drain pan safety switch, high limit reset switches) are present and functioning properly.

13 Frypot examination

Verify that all frypot are in good condition and free of leaks and that the frypot insulation is in serviceable condition.



Hot Surfaces

14 Wiring connection inspection

Verify that all wiring harnesses and harness connectors are tight and in good condition.

15 Oil line inspection

Inspect all oil-return and drain lines for leaks and verify that all connections are tight.



Hot Surfaces

16 Filter system inspection

Inspect filter drain pan assembly to make sure all parts are present, the pan engages the drain switch properly and the o-rings are in good shape. Run filter motor to make sure it works properly.

17 Run AIF system

Verify AIF components working properly (i.e. drain valve, drain valve motor, solenoids, pump, filter motor, check valves). Enter the Filter Menu and select Auto Filter to start AIF process. Complete for each vat.

Series 200: Verify proper operation of selector valve, instead of solenoids.