



# KFC's Alert Guide



**HOT OIL WILL CAUSE SEVERE BURNS.**

Use the following information to solve errors:

- **IS POT FILLED?** error = If the vat is full, press the button to resume normal operation. If the vat is not full, close the drain valve and open the fill valve, and then press the filter button to pump the oil from the pan back into the vat.
- **E-31** error or heating elements are up out of the oil = Heating elements have been left up during maintenance filter. Lower heating elements.
- **E-10** error or the high limit is tripped = Allow the fryer to cool for 15-20 minutes, and then reset the high limit by pressing down and releasing the raised side of the switch, for the vat that is not operating. A single reset switch is located behind the door of each well. If the high limit does not reset, call for service.



- **E-15** error or the drain is open = Make sure the drain handle is completely closed.
- **E-22** error or the fryer is not heating = The vat is unplugged or the circuit breaker is turned off.

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Any problems, refer to manual or contact Henny Penny Corp. 1-800-417-8405, or 937-456-8405. These instructions are meant to be guidelines, not complete operating instructions. Read and understand the complete operator's manual supplied with each unit.



# FILTER ROUTINE



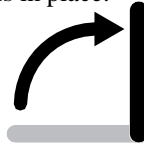
## HOT OIL WILL CAUSE SEVERE BURNS.


**Always put on protective gear:** Use all KFC's approved safety equipment including, apron, face shield and gloves.

- Oil must be hot, at cooking temperature. Press the TEMP button to confirm the temperature.



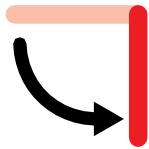
- Turn black purge handle to FILTER (CLOSE) position, and make sure filter pan is in place.



- Press  so the display reads OFF.



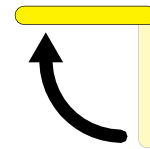
- Turn red drain handle to open drain.



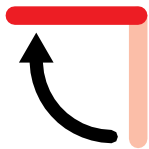
- Once oil is drained, clean vat.




- Turn yellow return handle to open position to start pump, and if performing a polish, press the polish timer now.



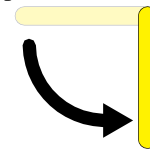
- Close red drain handle.



- Press  to turn the display ON.



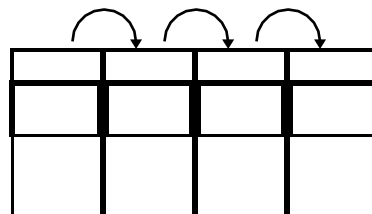
- Once vat is full, let oil bubble for 15 seconds and then turn yellow return handle to closed position to stop pump.



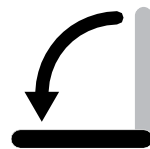
- IS POT FILLED and YES NO displays. Verify vat is full and press CONFIRM.



- Repeat steps 1 through 10 to filter each vat.



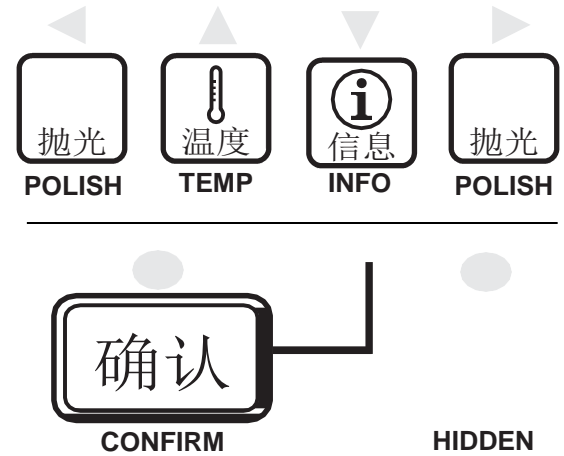
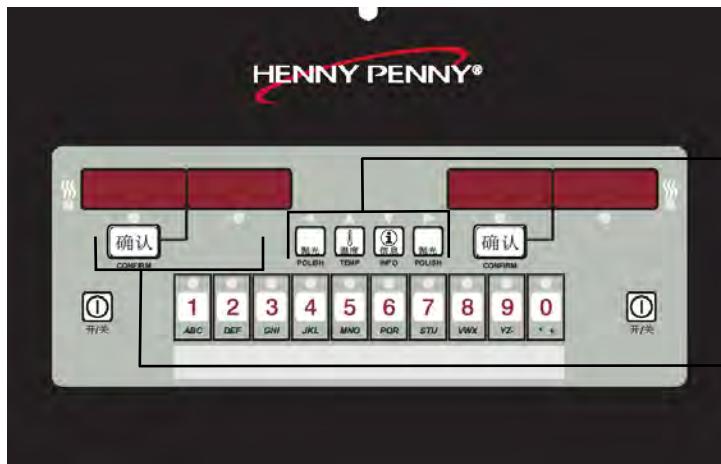
**IMPORTANT:** Once the last vat is filtered, turn the purge handle to the COOK (OPEN) position.



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# Add or Change Menu Items



## Level 1

1. Press and hold the TEMP and INFO buttons simultaneously until LEVEL 1 and ENTER CODE displays.
2. Type 1, 2, 3, 4. PRODUCT and SELECTN displays.
3. Press the CONFIRM button. SELECT PRODUCT and P1 (FR FRIES or other product name) displays.
4. Use the ◀ and ▶ buttons to scroll through the products, or press the desired product button.
5. Press the CONFIRM button. A product displays on the left, and MODIFY / YES NO displays on the right.
6. Press the CONFIRM button to change the product, or the HIDDEN button to choose another product.
  - A. Use the product buttons to enter a product name. Once the desired letter displays, press the ▶ button to continue to the next letter.
  - B. Press the ▼ button. COOK TIME displays. Press the product buttons to change the time in minutes and seconds, to a maximum of 59:59.
  - C. Press the ▼ button. TEMP displays. Press the product buttons to change the temperature. The temperature range is 190°F (88°C) to 380°F (193°C).
  - D. Press the ▼ button. COOK ID displays. Press the product buttons to type an abbreviated product name (Ex: NUG).
  - E. Press the ▼ button. DUTY 1 displays. Press the product buttons to set an alarm (e.g. 0:30 sets an alarm at 30 seconds after the start of the cook cycle).
  - F. Press the ▼ button. DUTY 2 display. Press the product buttons to program a second alarm.
  - G. Press the ▼ button. QUAL TMR display. Press the product buttons to set holding time.
  - H. Press the ▼ button. AIF DISABLE and YES or NO displays. Press the ◀ and ▶ buttons to change the display to YES if the product should not be included in the automatic intermittent filtration counts, or NO if it should be included.
  - I. Press the ▼ button. ASSIGN BTN displays, along with the product (e.g. NUGGETS). If the selected product already has an assigned button, an LED illuminates. To assign additional product buttons to that product, press and hold a non-illuminated product button for 3 seconds, until the LED illuminates. To remove a product from a button, press and hold the illuminated product button and the LED goes out.
7. To program another product, press the HIDDEN button. SELECT PRODUCT displays. Repeat steps A through I for each product.
8. Press the HIDDEN button three times to end programming.



# Add or Change Menu Items

## Level 2

Used to access Load Compensation, Load Compensation Reference, Full Heat and PC Factor.

1. Press and hold the TEMP and INFO buttons simultaneously until LEVEL 2 and ENTER CODE displays.
2. Type 1, 2, 3, 4. PRODUCT and SELECTN displays.
3. Press the CONFIRM button. LD COMP displays.
4. Use the ◀ and ▶ buttons to scroll through the Load Compensation, Load Compensation Reference, Full Heat and PC Factor options.
5. Press the CONFIRM button. An option displays on the left, and MODIFY / YES NO displays on the right.
6. Press the CONFIRM button to change the selected option, or the HIDDEN button to choose another option:
  - A. Select LD COMP, and then press the product buttons to change the value from 0 to 20. This automatically adjusts the time to account for the size and temperature of the cooking load.
  - B. Press the ▼ button until LCMP REF displays, and then press the product buttons to change the value. This is the average cooking temperature for each product. The timer speeds up at temperatures above this setting and slows down at temperatures below this setting. **INFO:** If load compensation is set to OFF, then \_ \_ \_ displays and the setting cannot be programmed.
  - C. Press the ▼ button until FULL HT displays, and then press the product buttons to change the value from 0 to 90 seconds. This is the full heat value in seconds, which means the heat is on as soon as a timer button is pressed for the programmed length of time.
  - D. Press the ▼ button until PC FACTOR displays, and then press the product buttons to change the value from 0 to 50. This is the proportional temperature, which helps to keep the oil from over-shooting the set point temperature.
7. Press the HIDDEN button three times to end programming.