

## **GLOSSARY**

### **HENNY PENNY OPEN FRYERS**

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| air valve                                     | 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   |
| airflow switch<br>( <i>gas fryers only</i> )  | 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 |
| blower<br>( <i>gas fryers only</i> )          | 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                        |
| breadding                                     | a flour and seasoning mixture used to coat the product prior to frying  |
| burner assembly<br>( <i>gas fryers only</i> ) | an assembly on gas fryers that houses the pilot light which ignites the gas that heats the fryer  |
| burner tubes<br>( <i>gas fryers only</i> )    | the tubes through which heated air is forced to heat the shortening   |
| carrier                                       | a wire frame inside the eight head frypot that holds five racks of product during the cook cycle  |
| casters                                       | 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          |
| cleaning solution                             | an agent used to clean the frypot; see recommended cleaning procedures  |
| cold zone                                     | 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  |
| cook cycle                                    | a programmed cycle that cooks a particular product at a preselected temperature and for a preselected time  |
| cooking load                                  | the amount of product cooked during a cook cycle  |
| counterweight                                 | the weights shipped with the fryer that, when installed in the counterweight assembly, enable the eight head fryer lid to lift easily   |
| counterweight assembly                        | an assembly of weights and cables that enable the eight head fryer lid to lift easily   |
| cover   | a protective lid for the frypot when fryer is not in use  |
| cracklings                                    | the crumbs of breadding that come off the product during a cook cycle   |
| 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  |

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| 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  |
| drain handle                                | the handle used to open and close the drain valve   |
| 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   |
| 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                             |
| dumping table                               | a table onto which the cooked product is dumped after removal from the fryer frypot   |
| 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> )  |
| filter clips                                | the clips are the part of the filter screen assembly that holds the filter envelope closed  |
| filter drain pan                            | a pan that slides under the fryer into which shortening is drained  |
| 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  |
| filter pan dolly                            | an optional transport cart for the filter drain pan   |
| filter pump motor                           | the motor that powers the filtering system  |
| filter screen assembly                      | 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> ) |
| filter union                                | the threaded connection between the fryer and the filter system that can be connected or released without tools   |
| filter valve                                | the valve that must be opened to pump shortening back into the frypot during the filter cycle ( <i>Models OFE-320, and 340</i> )  |
| flame sensors<br>( <i>gas fryers only</i> ) | the sensors that shut off the gas supply to gas fryers if the pilot lights go out or do not light   |
| fryer brush                                 | a brush included with the fryer used to scrub the inside of the frypot  |
| frypot                                      | the interior portion of the fryer that holds the shortening and the product while cooking   |
| frypot collar                               | the top flat surface area around the fryer lid  |

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| gas control valve<br>( <i>gas fryers only</i> )      | 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            |
| gas valve knob<br>( <i>gas fryers only</i> )         | the knob that opens and closes the gas control valve  |
| gas pressure regulator<br>( <i>gas fryers only</i> ) | a device located on the gas control valve that regulates the gas pressure; the pressure specifications are preset at the factory  |
| heat indicator                                       | the light that illuminates when the shortening is being heated; the light goes off when the preset shortening temperature has been achieved   |
| heating elements                                     | the coils located inside the frypot on electric fryers that heat the shortening   |
| high limit   | 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)  |
| ignition modules                                     | two modules that send electrical energy to the spark igniters that ignite the pilot lights on gas fryers  |
| L-shaped brush                                       | a brush included with the fryer that is used to clean around the burner tubes and heating elements  |
| landing table  | another name for a dumping table ( <i>see dumping table</i> )   |
| level indicator lines                                | the lines marked on the interior rear wall of the frypot that show the proper shortening level ( <i>also referred to as fill lines</i> )  |
| lid assembly   | an assembly comprised of lid, lid handle, and lid latch which raises and lowers product into shortening on eight head fryers  |
| lid handle   | 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> )             |
| lid latch  | 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  |
| manual shutoff valve<br>( <i>gas fryers only</i> )   | 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  |
| melt cycle   | 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 |
| pilot orifice<br>( <i>gas fryers only</i> )          | a controlled opening for the pilot light located on the burner assembly   |
| pilot light<br>( <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   |

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| power/pump switch                            | a three-way switch located on the front control panel of the fryer that serves as an off/on switch and a filter switch  |
| product                                      | a food item cooked in the fryer   |
| rack   | the wire grid that slides into the carrier to hold product during the cook cycle  |
| setpoint                                     | a preset cooking temperature; the setpoint is a programmable feature  |
| shortening mixing system                     | an automatic system on eight head fryers that 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 |
| shortening shuttle                           | optional equipment used for shortening disposal   |
| sift breading                                | the process of removing clumps from breading  |
| spark igniters<br>( <i>gas fryers only</i> ) | the igniters that create a spark to ignite the pilot lights on gas fryers<br>( <i>see ignition modules</i> )  |
| standpipe                                    | the pipe through which oil is pumped back into the frypot after the filtering process is complete   |
| standpipe assembly                           | the pipe and fittings that are part of the shortening filtering process   |
| straight brush                               | a brush that is included with the fryer that is used to clear the drain in the bottom of the frypot   |
| temperature probe                            | 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                             |
| thermal protector                            | overheat protection switch for the filter motor that must be manually reset if tripped  |

