SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny Fry Station.

NOTE

Installation of the unit should be performed only by a qualified service technician.

WARNING

Do not puncture the unit with any objects such as drills or screws as component damage or electrical shock could result.

2-2. UNPACKING

The Henny Penny Fry Station has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The unit is bolted to a wooden skid and then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment.

NOTE

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

1. Carefully cut bands from cardboard carton.
2. Lift carton from fryer.

WARNING

This manual should be retained in a convenient location for future reference.

Wiring diagram for this appliance is located on the inside access door below the control panel. Post in a prominent location, instructions to be followed in event user smells gas. This information shall be obtained by consulting the local gas supplier.

2-3. SELECTING THE LOCATION

The proper location of the Fry Station is very important for operation, speed, and convenience. The location of the fry station should allow clearances for servicing and proper operation. 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 warmers provides fast con tinuous service. Keep in mind the best efficiency will be obtained by a straight line operation, i.e. raw in one side and finished out the other side. Order assembly can be moved away with only a slight loss of efficiency.

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

CAUTION

The gas Model OG-300 Series Fry Station is designed for installation on combustible floors and adjacent to combustible walls. Fry Station must be installed with a minimum clearance from all combustible, and noncombustible materials, 4 inches from side and 4 inches from the back.

2-4. LEVELING THE FRY STATION

For proper operation, the fry station should be level from side to side and front to back. Using a level place on the flat areas around the frypot collar, on the middle well, adjust the casters until the unit is level.

2-5. VENTILATION OF FRY STATION

The fry station should be located with provision for venting into an adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the steam exhaust and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fry station. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

NOTE

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

2-5. VENTILATION OF FRY STATION (Continued)

WARNING

When installing the gas fry station do not attach an extension to the gas flue exhaust stack. This may impair proper operation of the burner, causing malfunctions and possible negative back draft.

2-6. GAS SUPPLY

The gas fry station is factory available for either natural or propane gas. Check the data plate inside the front door of the cabinet to determine the proper gas supply requirements.

NOTE

The OG-301 can be operated at altitudes of up to 4000 feet above sea level with no changes to the unit. For operation above 4000 feet, please contact Henny Penny Corporation for changes to the unit.

Do not attempt to use any gas other than that specified on the data plate. Incorrect gas supply could result in a fire or explosion.

Please refer to the illustration on the following page for the recommended hookup of the fry station to the main gas line supply.

WARNING

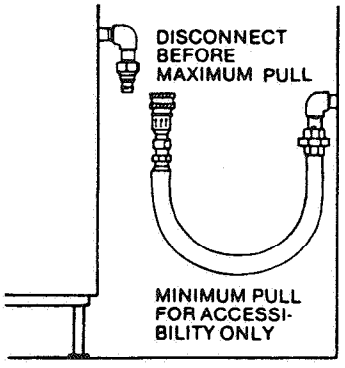
To avoid possible serious personal injury:

- Installation must conform with American National Standard Z223.1-Latest Edition National Fuel Gas Code and the local municipal building codes. In Canada, installation must be in accordance with Standard CAN/CGA B 1 49.1 & .2, Installation Codes - Gas Burning Appliances and local codes.
- The fry station and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.45 KPA).
- The fry station must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.45 KPA).

2-6. GAS SUPPLY (continued)

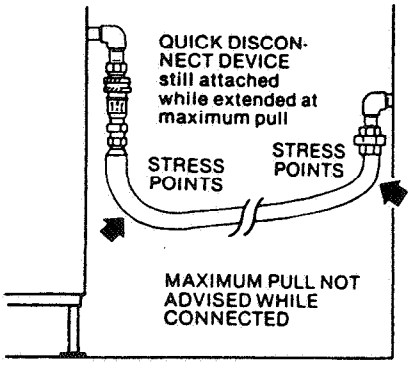
RIGHT

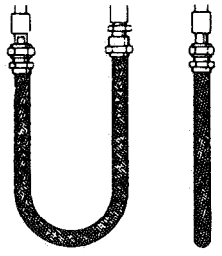
MINIMUM PULL of equipment away from wall permissible for accessibility to Quick Disconnect Device.



WRONG

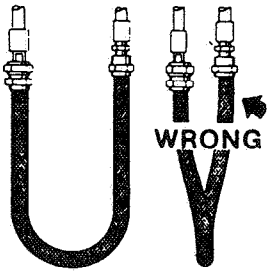
AVOID SHARP BENDS AND KINKS when pulling equipment away from wall. (Maximum pull will kink ends, even if installed properly, and reduce Connector life.)

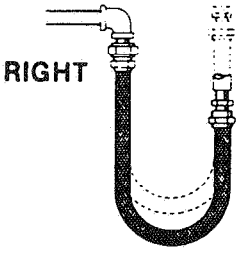




RIGHT

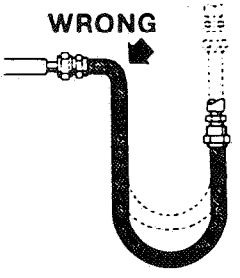
Couplings and hose should be installed in the same plane as shown at left. DO NOT OFFSET COUPLINGS—this causes torsional twisting and undue strain causing premature failure.

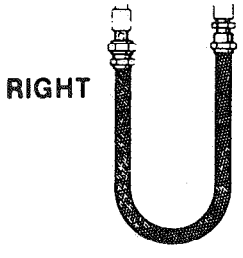




This is the correct way to install metal hose for vertical traverse. Note the single, natural loop.

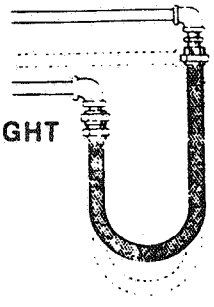
Allowing a sharp bend, as shown at right, strains and twists the metal hose to a point of early failure at the coupling.





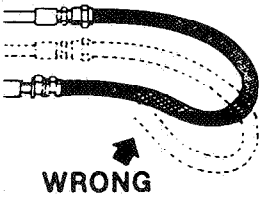
Maintain the minimum or larger bending diameter between the couplings for longest life.

Closing in the diameter at the couplings, as shown at right, creates double bends causing work fatigue failure of the fittings.



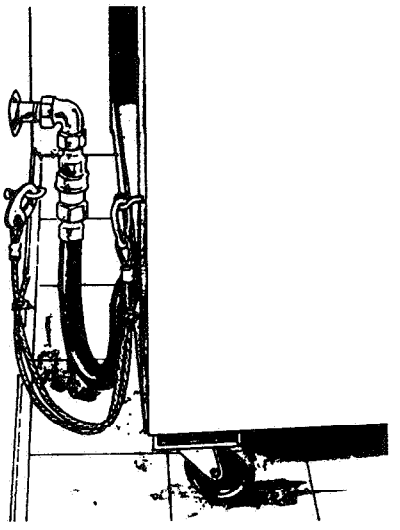
In all installations where "self-draining" is not necessary, connect metal hose in a vertical loop.

DO NOT CONNECT METAL HOSE HORIZONTALLY . . . unless "self-draining" is necessary, then use support on lower plane as shown at left.



2-6. CABLE RESTRAINT

Please refer to the illustration below when installing cable restraint on all moveable gas fryers.



I-bolt is to be secured to the building using acceptable building construction practices.

CAUTION

DRY WALL CONSTRUCTION

Secure I-bolt to a building stud. DO NOT attach to dry wall only. Also, locate the I-bolt at the same height as the gas service. Preferred installation is approximately six inches to either side of service. Cable restraint must be at least six inches shorter than flexible gas line.

CAUTION

Utilize elbows when necessary to avoid sharp kinks or excessive bending. For ease of movement, install with a "lazy" loop. Gas appliance must be disconnected *prior to maximum* movement. *(Minimum movement is permissible for hose disconnection).*

2-6. GAS SUPPLY (Continued)

- A standard one inch, black steel pipe and malleable fittings should be used for gas service connections.
- Do not use cast iron fittings.
- Although one inch size pipe is recommended, piping should be of adequate size and installed to provide a supply of gas sufficient to meet the maximum demand without undue loss of pressure between the meter and the fry station. The pressure loss in the piping system should not exceed 0.3 inch water column.

Provisions should be made for moving the fry station for cleaning and servicing. This may be accomplished by:

1. Installing a manual gas shut off valve and a disconnect union, or

2. Installing a heavy duty design A.G.A. certified connector. In order to be able to service this appliance, which is provided with casters, a connector complying with ANSI Z21.69 or CAN/CGA 6.16 and a quick-disconnect device complying with ANSI Z21.41 or CAN 1-6.9 must be installed. It must also be installed with restraining means to guard against transmission of strain to the connector as specified in the appliance manufacturer's instruction.

3. Refer to the cable restraint instructions (illustration 2-6) on how and where to attach the restraining devices to the wall and fryer.

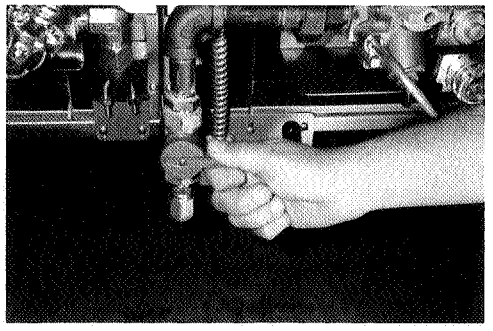
2-7. GAS LEAK TEST

NOTE

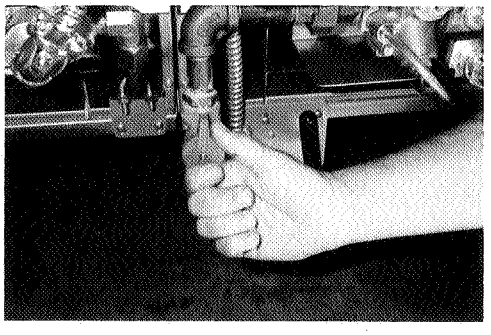
Prior to turning the gas supply on, be sure the gas dial cock on fry station gas valve is in the OFF position. After the piping and fittings have been installed, check for gas leaks. A simple checking method is to turn on the gas and brush all connections with a soap solution. If bubbles occur, it indicates escaping gas. In this event, the piping connection must be redone.

Never use a lighted match or open flame to test for gas leaks. Escaping gas could cause an explosion resulting in severe personal injury.

2-8. GAS PILOT LIGHTING



OFF



ON

The following steps provide the pilot PROCEDURE lighting procedure:

1. Open doors and open gas shut-off valve. (see illustrations)
2. The gas cock dial has a dual function:
   a. Complete control of gas to the pilot and main burner.
   b. When in the pilot position, it is the reset mechanism for the automatic pilot.
3. Partially depress and turn the control gas cock dial to the OFF position.
4. Wait a sufficient length of time to allow any gas which may have accumulated in the burner compartment to escape (at least 5 minutes).
5. Turn the main power switch to the OFF position.
6. Turn the gas cock dial to the PILOT position.
7. Depress and hold gas cock dial while lighting the pilot. Allow the pilot to burn approximately 30 seconds before releasing the gas cock dial. The pilot should remain lighted.

NOTE

If the pilot does not remain lighted, repeat steps 2 and 3, allowing a longer period of time before releasing the gas cock dial.

8. Turn the gas cock dial to the ON position.
9. Turn the power switch to the "ON" position.
10. Listen for the gas burner ignition. It will be an audible sound due to the gas igniting at the gas jets within the burner.

CAUTION

Do not leave the power switch on for more than 10 seconds; damage to the frypot may result.

11. The frypots should be cleaned per the instructions in section 3.
12. The frypots must be filled to the proper level with shortening. Refer to section 3-4.
13. The fry station is now ready for operation.

2-9. GAS PILOT SHUT DOWN PROCEDURE

Depress lightly and turn manual lever on gas valve to the OFF position.

2-10. PRESSURE REGULATOR

The gas pressure regulator on the automatic gas valve is factory set as follows:

- Natural: 3.5 inches water column.
- Propane 10 0 inches water column.

2-11. ELECTRICAL REQUIREMENTS OG-301/302/303

- 120 V, 50/60 Hz., 12 A, 1 PH
- 230 V, 50/60 HZ., 6 A, 1 PH

The gas fry station requires a 3 wire grounded service.

WARNING

DO NOT DISCONNECT THE GROUND PLUG. This fry station 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, ANSO/NFPA No. 70 Latest Edition. Canadian models are supplied with a terminal box, suitable for conduit connection. In Canada, all electrical connections are to be made in accordance with CSA C221, Canadian Electrical Code Part 1, and/or local codes.

Servicing of the filter pump is done at the rear of the unit. If service is required, disconnect the fry station from the electrical power source. The fry station will have to be pulled out from the wall to gain access to rear.

2-12. ELECTRICAL REQUIREMENTS OE-301/302/303

The OE-301/302/303 is available from the factory wired 208, or 220/240 volts, 50 or 60 hertz source. Refer to the table below for supply wiring and fusing.

Volts	Phase	KW	Amps
208	3	11.25	31
208	3	13.50	38
220/240	3	11.25	30/32
220/240	3	13.50	33/35
400	3	11.25	16
400	3	13.50	20

WARNING

This fry station must be adequately and safely grounded. Refer to local electrical codes for correct grounding procedures. If fry station is not adequately grounded, electrical shock could result.

A separate disconnect switch with proper capacity fuses or breakers must be installed at a convenient location between the fry station and the power source.

2-13. TESTING THE FRY STATION

Each Henny Penny Fry Station was completely checked and tested prior to shipment. However, it is good practice to check the unit a again after installation.