SECTION 2. INSTALLATION

2-1. INTRODUCTION

This section provides the installation instructions for the Henny Penny open fryer.

NOTICE

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

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

NOTICE

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.
3. Cut and remove the metal bands holding the fryer to the pallet.
4. Remove the fryer from the pallet.

Take care when moving the fryer to prevent personal injury. Single-well fryers weigh 348lbs. (158 kg) and 2-well fryers weigh 700 lbs. (318 kg).

2-3. SELECTING THE LOCATION

Proper location of the open fryer is very important for operation, speed, and convenience. Locate the open fryer to allow clearances for servicing and proper operation. Choose a location which provides 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 continuous service. Keep in mind the best efficiency is 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.

CAUTION

To avoid fire, install the open fryer with minimum clearance from all combustible and noncombustible materials, 0 inches (0.0 cm) from the side and 6 inches (15.24 cm) from the back. If installed properly, the open fryer is designed for operation on combustible floors and adjacent to combustible walls.

WARNING
BURN RISK

To prevent severe burns from splashing hot shortening, position and install fryer to prevent tipping or movement. Restraining ties may be used for stabilization.

2-4. LEVELING THE OPEN FRYER

For proper operation, level the open fryer from side to side and front to back. Using a level placed on the flat areas around the frypot collar, on the middle well, adjust fryer accordingly.

2-5. VENTILATION OF FRYER

Locate the open fryer 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. Take special precautions in designing an exhaust canopy to avoid interference with the operation of the open fryer. We recommend you consult a local ventilation or heating company to help in designing an adequate system.

NOTICE

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

2-5. VENTILATION OF FRYER (Continued)

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 open fryer 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. The minimum supply for natural gas is 7 inches water column, and 10 for propane.

Do not attempt to use any gas other than that specified on the data plate. Incorrect gas supply could cause a fire or explosion resulting in severe injuries and/or property damage.

Refer to the illustration on the following page for the recommended hookup of the Open Fryer to the main gas line supply.

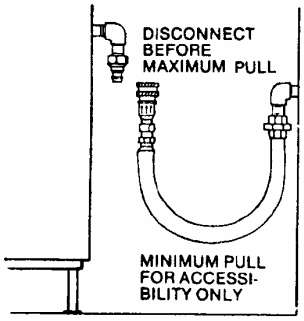
To avoid possible serious personal injury:

- **Installation must conform with local, state, and national codes.**
- **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 Standards CAN/CSA B 149.1 and 149.2, & Installation Codes - Gas Burning Appliances and local codes. In Australia, in accordance with Australian Gas Authority rules AG601-2000, section AS5601.**
- **Isolate the fryer 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) (34.47 mbar).**
- **The appliance and its individual shutoff valve must be disconnected from the gas supply system during any pressure testing in excess or ½ psi (3.45 KPA).**

GAS PIPING

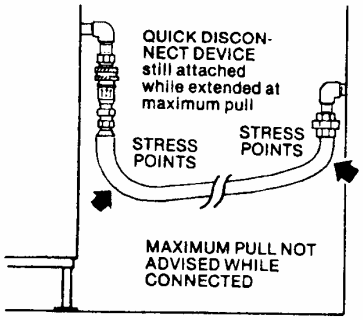
RIGHT

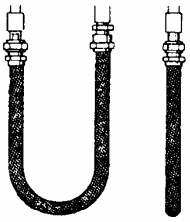
MINIMUM PULL of equipment away from wall permissible for accessibility to Quick Disconnect Device.



WRONG

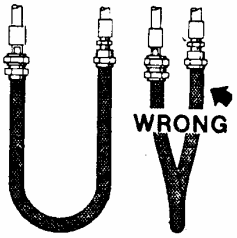
AVOID SHARP BENDS AND KINKS when pulling equipment away from wall. (Maximum pull will kink ends, even if installed properly, and reduce Connector life.)

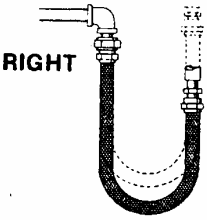




RIGHT

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.

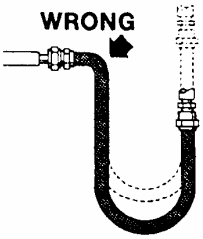




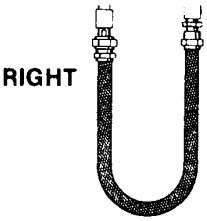
RIGHT

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.



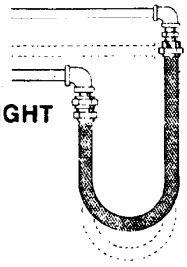
WRONG



RIGHT

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

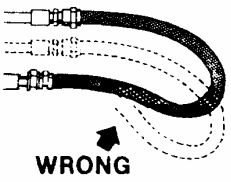
Closing in the diameter at the couplings, as shown at right, creates double bends causing work fatigue failure of the fittings.



RIGHT

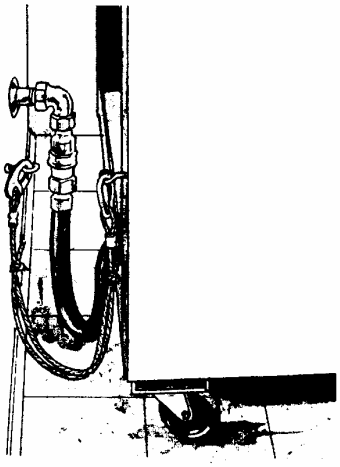
In all installations where "self-draining" is not necessary, connect metal hose in a vertical loop.

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



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 1 inch (2.54 cm) sized pipe is recommend for 2 wells and 3/4 inch (1.9 cm) sized pipe is recommended for single wells, use adequate sized pipe and install properly, to provide a supply of gas sufficient to meet the maximum demand without undue loss of pressure between the meter and the open fryer. The pressure loss in the piping system should not exceed 0.3-inch water column (.747 mbar).**
- **Do not adjust the vacuum pressure switch. It is factory set for the most efficiency.**

Provisions should be made for moving the open fryer 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 CSA 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 1-6.l0m88 and a quick-disconnect device, complying with ANSI Z21.41 or CAN 1-6.9m70, 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 manufacturers instruction.
3. Refer to the cable restraint instructions, on preceding page, on how and where to attach the restraining devices to the wall and fryer.

NOTICE

The cable restraint limits the distance the open fryer can be pulled from the wall. For cleaning and servicing the unit, the cable must be unsnapped from the open fryer and the flexible gas line disconnected. This allows better access to all sides of the open fryer. The gas line and cable restraint must be reconnected once the cleaning or servicing is complete.

2-7. GAS LEAK TEST

Prior to turning the gas supply on, be sure the gas valve knob on the gas control valve is in the OFF position.

Upon initial installation, and after moving the unit, the piping and fittings should be checked 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.

To avoid fire or explosion, never use a lighted match or open flame to test for gas leaks. ignited gas could result in severe personal injury and/or property damage.

2-8. PRESSURE REGULATOR

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

- Natural: 3.5 inches water column (8.7 mbar).
- Propane 10.0 inches water column (24.9 mbar).

The gas pressure regulator has been set by Henny Penny and is not to be adjusted by the user.

2-9. ELECTRICAL REQUIREMENTS OFG/OGA-340 SERIES

- 120 V, 60 Hz., 12 A, 1 PH
- 230 V, 50 Hz., 6.2 A, 1 PH

The 120 V gas fry station requires a 3 wire grounded (Earthed) service and is supplied with a grounded cord and plug. Any 230-volt plug used on the 230-volt unit must conform to all local, state, and national codes.

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does <u>not</u> disconnect all line conductors.

2-9. ELECTRICAL REQUIREMENTS OFG/OGA-340 SERIES (Continued)

To avoid electrical shock, do not disconnect the ground (earth) plug. This fryer must be adequately and safely grounded. Refer to local electrical codes for correct grounding (Earthing) proceduresor in absence of local codes, with the National Electrical Code, ANSI/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.

2-10. ELECTRICAL REQUIREMENTS OFE/OEA-340 SERIES

Refer to the table below for supply wiring and fusing.

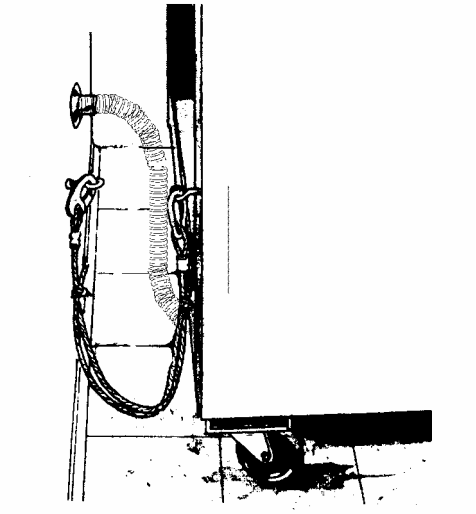
(Per Well)

Volts	Phase	Kw	Amps
208	3	22.0	61
240	3	22.0	53
380-415	3N+G	22.0	32.5

To avoid electrical shock, this appliance must be equipped with an external circuit breaker which will disconnect all ungrounded (unearthed) conductors. The main power switch on this appliance does not disconnect all line conductors.

To avoid electrical shock, this fryer must be adequately and safely grounded (earthed). Refer to local electrical codes for correct grounding (earthing) 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.

CABLE RESTRAINT



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

CAUTION

DRYWALL CONSTRUCTION
Secure I-bolt to a building stud. Do not attach to drywall only. Preferred installation is approximately six inches to either side of service. Cable restraint must be at least six inches shorter than flexible conduit.

NOTICE

CE units require a minimum wire size of 6mm to be wired to the terminal block. If a flexible power cord is used, it must be HO7RN type.

Permanently connected electric fryers with casters must be installed with flexible conduit and a cable restraint, when installed in the United States. See illustration at left. Holes are available in the rear fryer frame for securing the cable restraint to the fryer. The cable restraint does not prevent the fryer from tipping.

2-11 ADDITIONAL CE ELECTRICAL STATEMENTS

- The supply power cords shall be oil-resistant, sheathed flexible cable, no lighter than ordinary polychloroprene or other equivalent synthetic elastomer-sheathed cord.
- It is recommended that a 30 mA rated protective device such as a residual current circuit breaker (RCCB), or ground fault circuit interrupter (GFCI), be used on the fryer circuit.
- Equipotential Ground Symbol = 

(FOR EQUIPMENT WITH CE MARK ONLY!) To prevent electric shock hazard this appliance must be bonded to other appliances or touchable metal surfaces in close proximity to this appliance with an equipotential bonding conductor. This appliance is equipped with an equipotential lug for this purpose. The equipotential lug is marked with the following symbol  **.**