

SECTION 1. INTRODUCTION

1-1. INTRODUCTION

The Henny Penny open fryer is a basic unit of food equipment designed to cook foods better and easier. The microcomputer based design helps make this possible. This unit is used only in institutional and commercial food service operations.

The Chick-fil-A controls for the Henny Penny Models OFE-321 and OFE-322 have many features to allow the Operator to produce consistent, quality product. The controls monitor not only cooking times and temperatures, but also shortening condition, product weights, product temperatures, and many other operational variables. The controls may vary the actual shortening temperature and cook times, based on changes of the operational variables.

The controls also have very extensive self-diagnostic functions which alert the Operator to both component and procedure problems.

Some unique features of the fryer are listed below:

- **Diagnostic Function**-provides summary of fryer and Operator performance; see Diagnostic Mode and Special Functions Section
- **Alarms and Error Messages**-provide immediate feedback for Operator error or fryer malfunction; see Warnings and Error Messages Section
- **Status Mode**-allows the Operator to view basic fryer information and status; see Diagnostic Mode and Special Functions Section
- **Information Mode**-gathers and stores historic information on the fryer and Operator performance, and can be viewed by the Operator; see Diagnostic Mode and Special Functions Section
- **Manual Program Mode**-Operator can set time and temperature for nonstandard products; see Diagnostic Mode and Special Functions Section
- **Easy toggle between English and Spanish operation.** See Diagnostic Mode and Special Functions Section
- **Clean-Out Mode**-a preprogrammed function for cleaning the frypot; see Cleaning the Frypot Section

1-2. PROPER CARE

As in any unit of food service equipment, the Henny Penny Open Fryer does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times.

1-3. ASSISTANCE

Should you require outside assistance, call your local independent Henny Penny distributor in your area, or call Henny Penny Corp. at 1-800-417-8405 or 1-937-456-8405.

1-4. SAFETY

The Henny Penny open fryer has many safety features incorporated. However, the only way to ensure safe operation is to fully understand the proper installation, operation, and maintenance procedures. Where information is of particular importance or is safety related, the words DANGER, WARNING, CAUTION, or NOTICE are used. Their usage is described below:



SAFETY ALERT SYMBOL is used with DANGER, WARNING or CAUTION which indicates a personal injury type hazard.

NOTICE is used to highlight especially important information.

CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.

CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.

WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.

DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.