




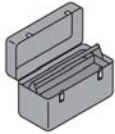


Why	Henny Penny recommends a Factory Certified Distributor inspect this appliance at least annually. This will help ensure the equipment is in safe working order and operating at peak performance.
Time required	1 hour per fryer to complete inspection
Time of day	The inspection should be scheduled by the store to ensure business is not interrupted and to give the servicer adequate access to the equipment.
Hazard icons	 Electricity  Hot Liquids/Steam  Hot Oil  Hot Surfaces  Sharp Objects/Surfaces


Tools and supplies



Tools supplied by technician

Procedure

QUALIFIED TECHNICIANS ONLY


- Cabinet inspection**
 Inspect the cabinet, inside and out, front and rear, for excessive oil buildup.
 **Hot Surfaces**
- Probe check**
 Verify that all RTD probes and high limit bulbs are properly connected, tightened and functioning properly, and the probe guards are present and undamaged.
- Clean combustion air blower.**
 Clean the combustion air blowers. Follow the cleaning procedure in the technical manual.
- Pilot assembly inspection**
 Inspect each pilot assembly for proper function.
- Check fryer recovery time.**
 Check the fryer's most recent recovery time for all vats by pressing the INFO button. The most recent recovery time should be less than 2 minutes, 25 seconds.

 If the fryer's recovery time is less than 2 minutes, 25 seconds the procedure is complete for this vat. Go to step 7.
- Check combustion.**
 If the fryer's recovery time is less than 2 minutes, 25 seconds, skip this step.

 Inspect the combustion blowers for obstructions or damage. Inspect burner screens, located behind control panels, for obstructions.

 Make sure gas pressures match the pressures shown below.

 For natural gas, the pressure must be 3.5 in. W.C. (89 mm W.C.) For propane gas, the pressure must be 10.0 in. W.C. (254 mm W.C.)

 If the pressure does not meet these standards, ask the gas company to adjust the pressure to meet the standard.
- Safety device check**
 Verify that all safety features (i.e. drain pan safety switch, reset switches, etc.) are present and functioning properly.
- Frypot examination**
 Verify that all frypots are in good condition and free of leaks.
 **Hot Surfaces**

Annual Inspection (gas fryers only) (continued)

9 Wiring harness inspection

Verify that all wiring harnesses and connections are tight and in good condition.



Electricity

Verify power is OFF during all component and wiring inspections

10 Oil line inspection

Inspect all oil-return and drain lines for leaks and verify that all connections are tight.



Hot Surfaces

11 Filter system inspection

Inspect filter drain pan assembly to make sure all parts are present, the pan engages the drain switch properly and the o-rings are in good shape. Run filter motor to make sure it works properly.

12 Run AIF system

Verify AIF components working properly (i.e. drain valve, drain valve motor, solenoids, pump, filter motor, check valves). Enter the Filter Menu and select Auto Filter to start AIF process. Complete for each vat.

Series 200: Verify proper operation of selector valve, instead of solenoids.