



**Henny Penny**  
**Pressure Fryers** 压力炸锅

**Model/型号 500**

**Model/型号 561**

**Model/型号 600**

**OPERATOR'S**  
**MANUAL**  
操作手册

## NOTICE

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

本手册应保存在方便的地方以供日后参考

A wiring diagram for this appliance is located on the rear shroud cover of the control panel.

线路图位于控制面板下的门里面

Post in a prominent location, instructions to be followed if user smells gas. This information should be obtained by consulting the local gas supplier.

安全指引应于醒目处张贴, 当使用者闻到燃气时应严格按照安全指引操作。向当地燃气供应就供应商索取相关信息

Do not obstruct the flow of combustion and ventilation air. Adequate clearance must be left all around appliance for sufficient air to the combustion chamber. 请勿堵塞燃烧和换气的气流。

炸锅周围须留有足够空间保证燃烧室有充分的空气供给

## CAUTION

*Keep appliance area free and clear from combustibles.* 本炸锅应远离易燃物品



**Improper installation, adjustment, alteration, service, or maintenance can cause property damage, injury, or death. Read the installation, operating, and maintenance instructions thoroughly before installing or servicing this equipment.** 不正确的安装、调节、改造、维修或保养可能引发财产损失、伤害或死亡。因此, 在安装或操作此设备前应仔细阅读安装、操作、保养指引。



**DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE. FIRE OR EXPLOSION COULD RESULT.** 请勿在本炸锅或其它用具附近存放或使用汽油及其它易燃气体、液体。否则会引起火灾或爆炸。

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## SECTION 1. INTRODUCTION

**1-1. PRESSURE FRYER压力炸锅** The Henny Penny Pressure Fryer is a basic unit of food processing equipment. It has found wide application in institutional and commercial food service operations. HennyPenny压力电炸锅是一种食物烹调的基本设备。它已被广泛地应用于西式快餐经营之中

### **P-H-T 压力—热量—时间**

A combination of pressure, heat, and time is automatically controlled to produce the optimum in a tasty, appealing product. 通过自动控制压力、热量和时间的组合，可制作出可口诱人的食品

### **Pressure压力**

Pressure is basic to this method of food preparation. This pressure is developed from the natural moisture of the food. The patented lid traps this moisture and uses it as steam. Because the steam builds rapidly, the greater part of the natural juices are retained within the food. An exclusive deadweight assembly vents excess steam from the pot and maintains constant low, live steam pressure. 压力是这种烹制食物方式的基础。此压力是由食物所产生的水蒸气而形成的。专利设计的锅盖把水蒸汽关住，并由它产生压力。因为蒸汽产生的速度很快，绝大部分的原汁仍保留在食品中。一个专门的操作阀将放出锅中多余的水蒸气，以维持锅内持续较低的新鲜的蒸汽压力。

### **Heat加热**

Heat generated is another important factor of the pressure fryer. The normal suggested frying operation is between 315 and 325°F. This results in energy savings and extends the frying life of the shortening. Energy savings is realized due to the unit's short frying time, low temperature, and heat retention of the stainless steel frypot. 热的产生是压力炸锅的另一重要因素。一般建议在华氏315至325度间进行油炸。这样可以节省能源并延长油的使用寿命。由于油炸时间的缩短、温度的降低及不锈钢锅体的保温作用，从而节省能源。

### **Time时间**

Time is important because the shorter the time involved in frying foods results in additional economies for the user. Foods are table ready in less time than it would take to fry them in a conventional open-type fryer. 时间是重要的，因为油炸食品时间的缩短对使用者来说意味着额外的收入。烹制食品所用的时间比传统的开口炸锅短。

### **1-2. PROPER CARE正确保养**

As in any unit of food service equipment, the Henny Penny Pressure 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. 正如其他任何一种食品加工设备，HennyPenny压力炸锅也需要维护和保养。这本手册中有保养及清洁的建议，任何时间都把它当成操作使用本设备的一部分。

### 1-3. ASSISTANCE协助

Should you require outside assistance, just call your local Henny Penny distributor in your area, call Henny Penny Corp. 1-800-417-8405 toll free or 1-937-456-8405, or go online to the Henny Penny Web site at [www.hennypenny.com](http://www.hennypenny.com). 如您需要协助, 请联系当地Henny Penny的分销商, 或者拨打Henny Penny总部的免费电话1-800-417-8405或收费电话1-937-456-8405, 还可以登陆Henny Penny 网站[www.hennypenny.com](http://www.hennypenny.com)

### 1-4. MODEL VARIATIONS 型号选择

This manual covers both gas and electric models, as well as, various options and major accessories. Where information pertains to only one model, it is so noted.此手册包括煤气和电型号, 还有各种选项和主要部件。如资料仅适用其中一种型号、将会注明。

### 1-5. SAFETY安全

The Henny Penny Pressure Fryer has many safety features incorporated. However, the only way to ensure a safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or safety related, the words DANGER, WARNING, CAUTION, and NOTICE are used. Their usage is described below. HennyPenny 压力电炸锅有很多安全装置。然而, 完全正确的理解设备安装、操作和保养程序, 是保证安全操作的唯一方法。本手册中的指示可帮助您学会正确的步骤。如牵涉到安全或特别重要的信息, 会有 DANGER, WARNING, CAUTION, and NOTICE 等标记, 具体



SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.安全警告标志表明危险、警告、或小心人身伤害



NOTICE is used to highlight especially important information. 用来表示特别需要注意



*CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage. 如不带感叹号的 CAUTION 说明有潜在的危險, 如果不能避免, 将导致财产损失。*



*CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury. CAUTION 带安全警告标志说明有潜在危险, 如果不能避免, 将导致二度或三度烧伤*



**WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury. 指示有潜在危险, 如不能避免, 可能导致严重伤害甚至死亡**



**DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY. 说明具有极大危险, 如不能避免, 可能导致严重伤害甚至死亡**

## 2-1. INTRODUCTION介绍

This section provides the installation instructions for the electric and gas models of Henny Penny Pressure Fryers. 此部分提供“电气型”和“煤气型”Henny Penny压力炸锅的安装指导。



Installation of this unit should be performed only by a qualified service technician. 此设备只能由具备资格的服务人员安装

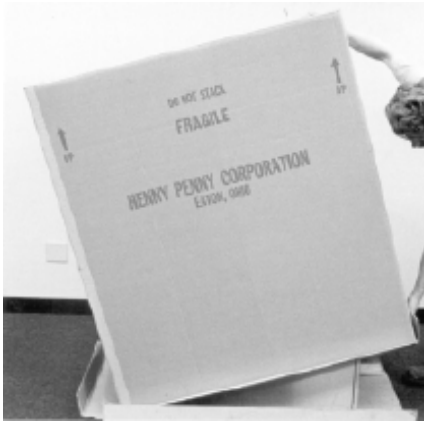


**Do not puncture the fryer with any objects such as drills or screws as electrical shock or component damage could result. 不要试图将任何物品如电钻或螺丝钉入炸锅, 否则将导致触电或元器件损坏的危险。**



## **2-2. UNPACKING INSTRUCTIONS** **拆除包装**

### **Step 1**



The fryer is shipped bolted to a wooden base and covered with a cardboard container. Both gas and electric models are shipped completely assembled. If ordered, optional casters are packaged and shipped separately. 炸锅固定在一木制底座上，且外罩纸板箱。不论是“煤气型”或“电气型”，在运送前均已装配完毕，如果订购可供选择的脚轮会打包单独运送。

1. Cut the band from around the bottom of the carton. 剪断纸箱底部的包装带。

### **NOTICE**

Any shipping damage should be noted in the presence of the delivery agent and signed prior to his or her departure. 如发现任何运输过程中的损坏，应立即要求运输公司当事人签字确认

2. Lift the carton from the fryer. 将纸箱提起。
3. Open the lid of the fryer and remove the basket plus all accessories. 打开炸锅的盖子，取出炸篮和所有配件。
4. Lay the fryer on its side, resting it in supports. 将炸锅侧向一边，并以支撑物稳住。



**Take care when moving the fryer to prevent personal injury. The fryer weighs approximately 300 lbs. (136 kgs).** 此炸锅重约300磅，移动时需小心以免压伤

5. Remove the four leg bolts from the wooden shipping base. Remove and discard the wooden base. 从木制运载底座上将四脚处螺丝拧下，拆下并丢掉木制底座。
6. Thread the shipping bolts back into the legs to provide leveling adjustment feet. If ordered, install casters into the legs, with the locking casters in front. 将运载螺栓拧回到炸锅的四脚，并调节四脚至水平。若您已订购了备用脚轮。则应将其与前部的带锁脚轮一起安装。

Cap

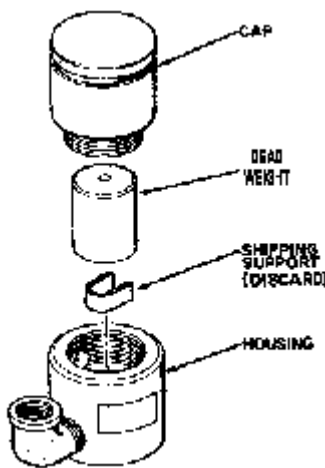


**Step 8**

7. Place fryer in an upright position. 将炸锅直立
8. Prepare the deadweight assembly for operation:准备操作重锤阀组件

**NOTICE**

The metal shipping support is placed within the deadweight assembly housing to protect the deadweight orifice and deadweight during shipment. This support must be removed prior to installation and start-up. 重锤阀组件内装有金属支撑物，以便运输过程中保护喷嘴和重锤。此支座需在安装和开机前取下。



- a. Unscrew the deadweight cap 除去重锤帽的螺丝.
- b. Remove the round deadweight 除去圆形重锤.
- c. Remove and discard the shipping support 除去并丢弃支撑物.
- d. Clean the deadweight orifice with a dry cloth. 用干布擦拭重锤孔
- e. Replace the deadweight and secure the deadweight cap. 重新安装重锤并拧上重锤帽

9. Open lid and remove packing and racks from inside of frypot. 打开锅盖除去包装材料和锅缸内的篮子

10. Remove the protective paper from the fryer cabinet.

It is necessary to clean exterior surface with a damp cloth. 撕去炸锅柜外的保护纸并用布和清洁剂清洗

**2-3. SELECTING THE FRYER LOCATION 选择安装位置**

The proper location of the fryer is very important for operation, speed, and convenience. 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 a warmer provides fast continuous service. Landing or dumping tables should be provided next to at least one side of the fryer. Keep in mind the best efficiency will be obtained by a straight line operation, i.e., raw in one side and finish out the other side. Order assembly can be moved away with only a slight loss of efficiency. To properly service the fryer, 24 inches (60.96 cm) of clearance is needed on all sides of the fryer. Access for servicing can be attained by removing a side panel. Also, at least 6 inches (15.24 cm) around the base of the gas units is needed for proper air supply to the combustion chamber. 恰当的位置，对炸锅的操作，工作速度和方便相当重要。选择一个好的安置点，可以使放置或取出食物更方便，不受阻碍。根据

操作人员的经验，将食品从生到炸熟，然后放入保温柜内，才能使整个过程进行得更快。载物或倾倒盘最好能紧靠在炸锅的一侧。需记住，能达到最高效率的做法是进行一条直线的操作。例如：将生的食品从锅的一侧放入并从另一侧将熟的取出。有条不紊的操作将会提高工作效率。



*To avoid a fire, install the gas fryer with minimum clearance from all combustible and noncombustible materials, 6 inches (15.24 cm) from side and 6 inches (15.24 cm) from back. If installed properly, the gas fryer is designed for operation on combustible floors and adjacent to combustible walls. 为避免火灾，应将煤气炸锅边上和后部最少保持6英寸的空隙。如果安装正确，煤气炸锅可以在易燃的地面和墙面边操作*

*To avoid fire and ruined supplies, the area under the fryer should not be used to store supplies.*



**To prevent severe burns from splashing hot shortening, position and install fryer to prevent tipping or movement. Restraining ties may be used for stabilization. 炸锅安装必须避免由于倾斜或摇动的原因而致热油飞溅。可以用选择适当的安装位或固定绳的方法来解决。**

#### **2-4. LEVELING THE FRYER调水平**



For proper operation, level the fryer from side to side and front to back, using level on the flat areas around the frypot collar.

为保证正确的操作，炸锅两侧和前后应在同一水平面上，将一个水平仪置于炸锅四周边沿平坦部，调节螺栓或脚轮直至装置过到水平。



**FAILURE TO FOLLOW THESE LEVELING INSTRUCTIONS CAN RESULT IN SHORTENING OVERFLOWING THE FRYPOT WHICH COULD CAUSE SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE. 如没有正确调到水平，将可能导致油溢出锅外从而造成人身伤害、火灾和/或财产损失**

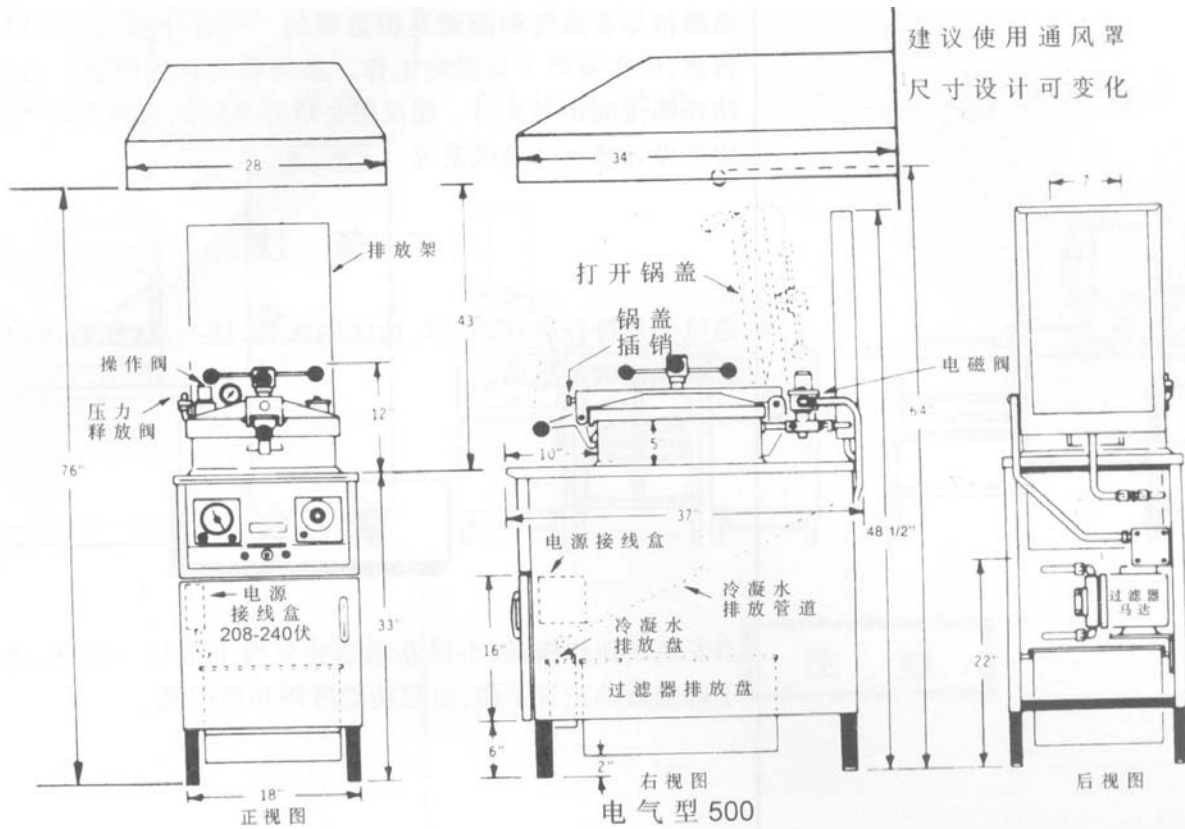
## **2-5. VENTILATION OF FRYER** **排风系统**

The fryer must be located with provision for venting into adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the flue gases and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the fryer. We recommend you consult a local ventilation or heating company to help in designing an adequate system. 放置炸锅处必须有排气装置或一个足够大的排油烟罩。这对于有效地排尽水蒸气和油烟是很重要的。在设计排油烟罩时必须特别留意，以免有碍于炸锅的工作。必须确定排烟罩设计得足够高，以使炸锅盖能正常开启。建议您去请教当地的通风及暖气公司，以便协助设计适当的通风系统。

Ventilation must comply with local, state, and national codes. Consult your local fire department or building authorities. **NOTICE** 排风必须符合所在国、州、地区的法规，这一点，您可去请教当地消防队或建设工程局

### **CAUTION**

*When installing the gas fryer do not attach an extension to the gas flue exhaust stack. This may impair proper operation of the burner, causing malfunctions and possible negative backdraft. 当安装煤气炸锅时，请不要在炸锅排风系统上放任何额外的东西。否则影响燃烧器的正常工作，导致故障或回火的可能性。*



## 2-6. GAS SUPPLY 煤气

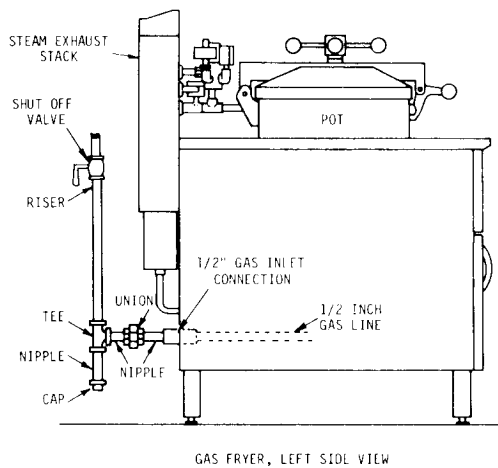
The gas fryer is factory available for either natural or propane gas. Check the data plate on the right side panel of the cabinet to determine the proper gas supply requirements. The minimum supply for natural gas is 7 inches water column (1.7 kPa), and 10 inches water column (2.49 kPa) for propane. 煤气炸锅可以适用于天然气和丙烷。检查炸锅上的铭牌的数据查看供气是否符合要求。最小的天然气压力1.7kPa，丙烷2.49kPa



**Do not attempt to use any gas other than that specified on the data plate. Conversion kits can be installed by your distributor if required. Incorrect gas supply could cause an explosion or fire resulting in severe injuries and/or property damage.** 不要使用铭牌以外的气体。如果需要，可以在分销商那里购买转换件。不正确的气体会造成爆炸或火灾，严重人身上海或财产损失。

## 2-7. GAS PIPING

Please refer below for the recommended hookup of the fryer to main gas line supply.



**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 CSA B149-1&2, Installation Codes Gas Burning Appliances and local codes. In Australia, installation must conform to Australian requirements.**
- **The fryer and its manual 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) (34.47 mbar).**
- **The fryer must be isolated from the gas supply piping system by closing its manual shutoff 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).**
- **A standard 1/2 inch, black steel pipe and malleable fittings should be used for gas service connections.**
- **Do not use cast iron fittings.**
- **Although 1/2 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 fryer. The pressure loss in the piping system should not exceed 0.3 inch water column (0.747 mbar).**

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

1. Installing a manual gas shutoff valve and a disconnect union, or
2. Installing a heavy duty design A.G.A. certified connector which complies with the Standard for Connectors for Moveable Gas Appliances, ANSI Z21.6, or CAN/CSA 6.16 with a quick disconnect coupling (Henny Penny Part No. 19921), which complies with ANSI standard Z21.41, or CAN 1-6.9.

**2-7. GAS PIPING**  
**(Continued)**

Also adequate means must be provided to limit the movement of the fryer without depending on the connector and quick-disconnect device or its associated piping to limit the fryer movement.

3. See the illustration on following page for the proper connections of the flexible gas line and cable restraint.

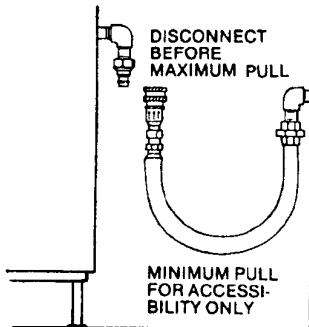
**NOTICE**

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

## GAS PIPING

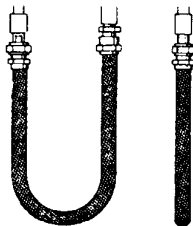
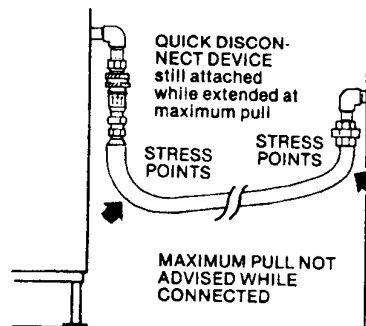
### RIGHT

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



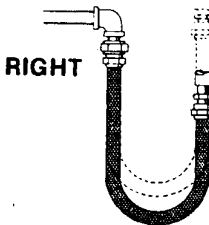
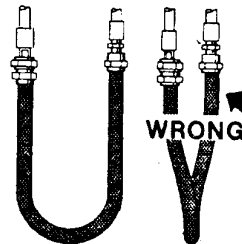
### WRONG

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

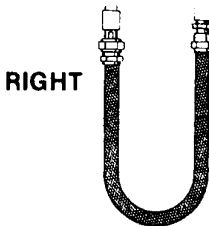
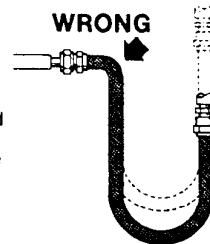
Couplings and hose should be installed in the same plane as shown at left. DO NOT OFFSET COUPLINGS—this causes torsional twisting and undue strain causing premature failure.



### RIGHT

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

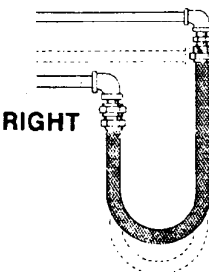
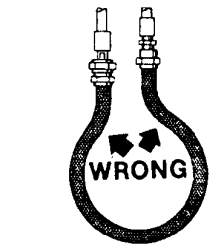
Allowing a sharp bend, as shown at right, strains and twists the metal hose to a point of early failure at the coupling.



### RIGHT

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

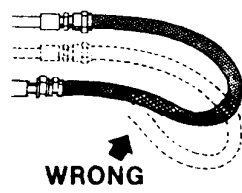
Closing in the diameter at the couplings, as shown at right, creates double bends causing work fatigue failure of the fittings.



### RIGHT

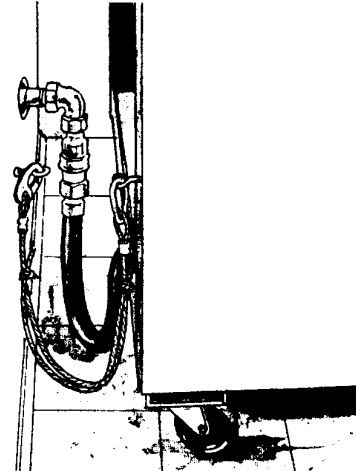
In all installations where "self-draining" is not necessary, connect metal hose in a vertical loop.

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).



## 2.8 GAS LEAK TEST 煤气泄漏测试

### NOTICE

Prior to turning the gas supply on, be sure the gas valve knob on the gas control valve is in the OFF position. 在打开煤气之前，先确保煤气控制阀上的煤气球阀在关闭位置。

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. 在管道和连接都安装后，应检查煤气是否泄漏。一个比较简单的办法是打开煤气，然后用肥皂水刷在各个连接处，看是否冒泡。如果是，则该连接需要重新安装。



**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.** 为避免火灾或爆炸，不要使用燃烧的火柴或明火来测试煤气泄漏。点燃煤气可导致严重人身伤害火财产损失。

## 2-9. GAS PRESSURE REGULATOR SETTING 煤气压力校准器

The gas pressure regulator on the automatic gas valve is factory set as follows 工厂设定的煤气压力校准器的设定为:

Natural 天然气: 3.5 inches water column (0.87 kPa)

Propane 丙烷: 10.0 inches water column (2.49 kPa)

### NOTICE

The gas pressure regulator has been set by Henny Penny and is not to be adjusted by the user. 校准器由 Henny Penny 原厂调整，不能由使用者调节。

## 2-10. GAS PILOT & BURNER LIGHTING AND SHUTDOWN PROCEDURE 点燃和熄灭程序

### **Lighting Procedure 点燃步骤**

The gas valve knob has a dual function 煤气球阀有2个功能:

- Complete control of gas to the pilot and main burner. 彻底控制煤气通往点火器和燃烧器
- When in the pilot position, it is the

reset mechanism for the automatic pilot.当在点火器位置，他是自动导向器的机械重启开关

1. Turn main power switch to OFF position 将主开关至OFF位置.
2. Partially depress and turn the control gas valve knob to the OFF position.将煤气球阀到OFF位置
3. Wait a sufficient length of time to allow any gas which may have accumulated in the burner compartment to escape (at least 5 minutes).等待一段时间，让积聚在燃烧器间隔内的煤气消散（至少5分钟）
4. Turn thermostat knob to the lowest setting.将温控球阀转到最低的位置
5. Turn the gas valve knob to the PILOT position.将煤气球阀转到PILOT位置
6. Depress and hold gas valve knob while lighting the pilot. Allow the pilot to burn approximately 30 seconds before releasing the gas valve knob. The pilot should remain lighted. 在点燃点火器的时候，按住煤气球阀，在松开煤气球阀前大约让燃烧器点燃30秒。点火器应保持燃烧状态

### NOTICE

If the pilot does not light, repeat steps 2 and 3 allowing a longer period of time before releasing the gas valve knob.如果点火器不能保持燃烧，则重复2和3步骤，并在按住煤气球阀时保持更长的时间

7. Turn the gas valve knob to the ON position.将煤气球阀转到ON位置
8. With the lid open, turn the thermostat to a setting of 200°F.在盖子打开的情况下，把温控器开到200°F
9. Turn main power switch to ON position.将主开关到ON
10. Listen for the gas burner ignition.倾听燃烧器点燃声音
  - It will be an audible sound due to the gas igniting at the gas jets within the burner.当煤气在燃烧器点燃的时候会发出声音

### CAUTION

*Do not leave the thermostat on for more than 10 seconds without shortening in the frypot or damage to the frypot may result. 在锅缸内没有起酥油的情况下，不要让温控器打开超过10秒，否则会引起锅缸损坏。*

11. The frypot should be cleaned per the instructions in section 3.锅缸的清洁方法见部分3
12. The frypot must be filled to the proper level with shortening. Refer to Filling or Adding Shortening Section.锅缸内必须放入适量的油。见注油或加油部分
13. The fryer is now ready for operation.炸锅准备就绪
14. Turn the thermostat dial to the desired temperature.将温控器开到需要的温度

#### **Shutdown Procedure**熄灭步骤

1. Turn main power switch to OFF.将主开关到OFF
2. Depress the gas control valve knob lightly and turn to the OFF position.轻轻按下煤气控制球阀，并转到OFF位置

#### **2-11. PILOT FLAME ADJUSTMENT** **点火器火焰调整**

The pilot flame is preset at the factory. If adjustment is necessary, contact your local independent Henny Penny distributor.点火器的火焰是工厂预设的。如果需要调整，请联系当地Henny Penny分销商

#### **2-12. PRESSURE REGULATOR ADJUSTMENT (GAS ONLY)** **压力调节器调整（煤气）**

The gas regulator is preset at the factory at 3.5 inch water column (0.87 kPa) for natural gas (10.0 inch (2.49 kPa) for propane). If adjustment is necessary, contact your local independent Henny Penny distributor.  
压力调节器工厂预设天然气3.5英寸水柱(0.87 kPa)，丙烷10英寸(2.49 kPa)。如果需要调整，请联系当地Henny Penny分销商

#### **2-13. ELECTRICAL REQUIREMENTS (ELECTRIC FRYER)**

The electric fryer is available from the factory wired for 208, 220/240, or 440/480 volts, single or three phase, 60 Hertz service. The proper power service cable must be ordered as an accessory or provided at installation. Check the data plate on the inside of the fryer door to determine the correct power supply.  
工厂生产有各种不同电源要求的电炸锅，如208，220 / 240或440 / 480伏，单相或三相，60赫兹。安装时，要求用专门的电缆线。查看炸锅门内侧的铭牌以确定正确的电源



This fryer must be adequately and safely grounded (earthed) or electrical shock could result. 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. 这种炸锅必须参考所在地的电气规则正确安全地接地，以免触电。

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. 必须将一个独立的带有正确电流限定范围的保险丝或断路器的开关安装在炸锅与主电源之间的合理位置。

The field supply wiring to the fryer should be of the size indicated in the data table. It should be an insulated copper conductor rated for 600 volts and 90°C. For runs longer than 50 feet (15.24 m), use the next larger size wire. 与炸锅所连的导线必须符合铭牌上所示的规格。)即必须为600伏，90℃级别的绝缘铜导线。若尺寸超过50英尺，则应用大一挡规格的导线。

**Data Table**数据表

**Supply Wiring and Fusing for Electric Fryer**电炸锅的电源线和保险丝

Volts	Phase	KW	Amps	Supply Wire Size	Min. Fuse Size
208	Single	11.25	54	4	70
208	Single	13.50	65	2	90
208	Three	11.25	31	8	40
208	Three	13.50	38	6	50
220/240	Single	11.25	51/56	4/4	70/70
220/240	Single	13.50	56/61	4/3	70/80
220/240	Three	11.25	30/32	8/8	40/40
220/240	Three	13.50	33/35	6/6	50/50
440/480	Three	11.25	13/14	12/12	20/20
440/480	Three	13.50	18/16	12/12	20/20

**2-14. ELECTRICAL  
REQUIREMENTS  
(GAS FRYER)**  
**煤气炸锅电力要求**

The gas fryer requires 120-volt, single-phase, 60-Hertz, 10-amp, 3-wire grounded (earthed) service, or 230-volt, single-phase, 50-Hz, 5 amp, 1 phase service. The 120-volt gas fryer is factory equipped with a grounded (earthed) cord and plug for your protection against shock, and should be plugged into a three prong grounded (earthed) receptacle. Do not cut or remove grounding (earthing) prong. A wiring diagram is located behind the right side panel, and can be accessed by removing the side panel. The 230-volt plug must conform to all local, state, and national codes.此煤气炸锅需要120V，单相，60HZ，10安培，3芯接地，或230V，单相，50HZ，5安培，单相。120V煤气炸锅是由工厂配备接地线和插头，应插入3孔接地插座，以避免触电。不要将接地线自行切断。接线图位于右侧板。230V插头必须通所有当地，周和国家用电要求相匹配。



**Do not disconnect the ground (earth) plug. This fryer **MUST** be adequately and safely grounded (earthed) or electrical shock could result. 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.不要不连接接地插头。此炸锅必须妥善接地否则会引引起触电事故。**

**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.**

必须将一个独立的带有正确电流限定范围的保险丝或断路器的开关安装在炸锅与主电源之间的合理位置。

**2-15. TESTING THE FRYER**  
**测试炸锅**

Each Henny Penny pressure fryer was completely checked and tested prior to shipment. However, it is good practice to check the unit again after installation. Refer to the **following sections for testing procedures.** Henny Penny压力炸锅是经完全检查和测试后才进行装运的，但是在安装后应再次检查，方为上策。

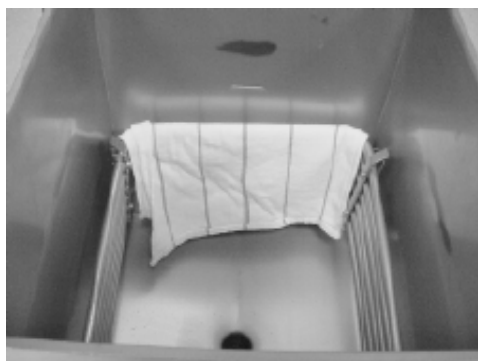
## CAUTION

*Any deviation from the described testing procedures may result in damage to the fryer. 如果违背下列步骤操作，将导致压力炸锅的损坏。*

### 2-16. CONTROL PANEL SETTINGS 控制面板设定



### 2-17. CHECKING THE HEATING ELEMENTS (ELECTRIC FRYERS) 元器件检查



1. Move all switches and controls to the OFF position  
将所有的开关和阀门打在“OFF”位置。
  2. Raise the lid. 打开锅盖。
  3. Remove all items including basket from the frypot.  
取出压力炸锅锅内的所有部件，包括炸篮。
  4. Turn on the main power supply to the fryer using the main circuit breaker.  
打开送往炸锅的主断路器开关。
  5. Move the main power switch on the fryer control panel to the POWER position.  
将压力炸锅控制面板上的电源开关在“POWER”位。
- The RED indicator light will illuminate showing power is present at the fryer. 红色指示灯亮表示炸锅已通电。
1. Place a cool, damp cloth on the heating elements.  
将一块凉湿布置于电热元件上。
  2. With the lid open, momentarily turn the thermostat to a setting of 200°F (93°C). 当锅盖打开时，迅速将温控器开关旋到200F

## CAUTION

*Do not leave the thermostat on for more than 10 seconds when the elements are not covered with shortening or the elements might be damaged. 只要当加热管没被起酥油浸没时，不要让温控器开关打开超10秒钟，否则将损坏电热元件。*

3. Remove the cloth and check for warmth. 拿起布察看是否变暖。



**Do not touch the heating elements with your fingers or hands, or severe burns will result. 不要将手或手指碰到电热元件，否则会造成严重烫伤。**

4. If the cloth is warm, the heating elements are functioning.  
如果布是热的，那说明加热管是正常的
  5. If the heating elements are OK, clean the frypot per Frypot Cleaning Section.  
如果电热元件是正常的，按清洗指引清洗炸锅锅缸。
  6. Fill frypot with shortening per Filling and Adding Shortening Section.  
按注油或加油指引加入起酥油
1. Turn the timer knob until the black arrow reaches three minutes.将定时器球阀转动，直到黑箭头指向3分钟

## 2-18. CHECKING THE TIMER检查定时器



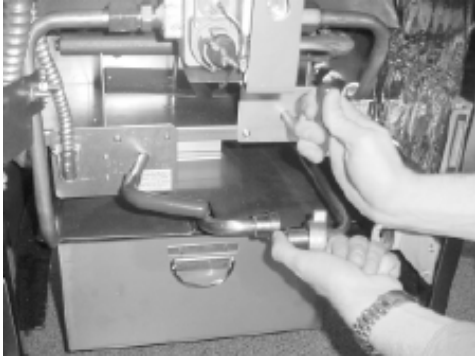
2. Move the timer switch to the ON position.  
将计时开关打到“ON”
- When the switch is turned on, you will hear a metallic click sound from the solenoid valve (item 20, figure 3-1). This sound tells you the valve is energized and in the closed operating position. 当开关打开后会听到一声“卡塔”的金属音从电磁阀内传来（20项，图3-1），这个声响告诉您，阀已经送电并处于闭合状态。
  - The timer indicator light will illuminate. 计时器指示灯亮
  - The red arrow will move toward 0. 红色指示将会走回到“0”的位置

## 2-18. CHECKING THE TIMER (Continued)

3. When the red arrow reaches 0红色指针指向“0”时：
  - A buzzer will sound. 蜂鸣器鸣叫
  - The timer indicator light will go off. 计时器指示灯熄灭
  - You will once again hear the metallic click sound from the solenoid valve. This will indicate it has de-energized and is in the open position. 你会再次听到“卡嗒”的金属音从电磁阀传出，表明已断电并处于打开状态。
4. Move the timer switch to the OFF position.开关到OFF
  - The buzzer will stop. 蜂鸣器停止鸣叫
  - The red arrow will return to the original time set - in this case, three (3) minutes. 红色指针将重回到原先时间一依上列则为3分钟。

## 2-19. CHECKING THE FILTER PUMP

### 检查滤油泵



## 2-20. MOTOR BEARINGS 马达轴承

Use the following testing procedure on new or cold fryers.  
新锅或冷锅使用以下测试程序

1. Open the front door of the fryer. 打开前门
2. Loosen the filter union connection. 松开滤油连接接头
3. Turn the main power switch to the PUMP position. Open the filter valve. You will hear the electric motor running. 将主电源开关转到“PUMP”位置，打开滤油阀，将听到马达运转，只要让泵运转几秒钟。

### **CAUTION**

*Only run the pump for a few seconds or damage to the pump could result. 只要将泵运转几秒钟，否则将损坏泵*

4. Place your thumb over the open filter union flare. You should feel suction. Close the filter valve. turn off the pump. 把拇指放在打开的滤油吸入接头处，会有吸引感，关上滤油阀，关闭滤油开关。

The electric motor bearings are permanently lubricated.  
**DO NOT LUBRICATE.** 马达轴承为永久润滑型，不要再给轴承上润滑油。

This completes the testing cycle. If any of the functions did not occur, recheck the installation. If a problem persists, refer to other sections of this manual or call an authorized Henny Penny distributor. 以上完成了检查程序。如有任何功能失效，重新检查安装，如仍有问题存在，参照手册的其它部分或与“HennyPenny”指定分销商联系。



**2-21. FINAL INSTALLATION**  
**CHECK - TEST**  
**FRYING**  
**最后安装检查-油炸测试**

The final check to ensure a proper installation involves test frying. This gives the installer an opportunity to observe the actual cooking operation of the pressure fryer. 为了保证安装的正确，最后的检查工作必须包括油炸试验。籍此安装者可观察压力炸锅的实际烹饪过程。

**NOTICE**

Before the actual cooking operation and adding shortening to the frypot, be sure frypot, filter screen assembly, and drain pan are cleaned. Filter screen assembly and drain pan should be cleaned with soap and hot water and thoroughly dried before reassembling. At this time, the frypot should also be cleaned. Refer to Cleaning the Frypot Section.

在实际烹饪操作和向炸锅内加炸油以前，一定要将炸锅锅体滤油网组件和泄锅缸清洗干净。滤网组件和泄锅缸应该用肥皂和热水清洗并且在重新安装前彻底干燥。同时炸锅锅体也应该被洗净。可参见手册清洁锅缸部分

1. Set the thermostat knob at 320°F. 将温控器的调节旋钮设定在320F
- The temperature indicator light will go off when the shortening is up to the temperature setting. 当油温达到设定温度时，温度指示灯将熄灭。



**Step 5**

2. Set the main timer to eight minutes.  
将主计时器设定在8分钟。
3. Cut up 3 to 5 pounds of unpeeled potatoes into 1/2-inch to 3/4-inch wedges.  
将3—5磅未削皮的土豆切成1 / 2—3 / 4英寸长的楔形
4. Place the wedges in a pan of water.  
将这些切好的土豆置于一装水的盘中。
5. Drain off the water and bread the wedges - breading is normally available at the store.  
沥干水并在土豆外裹上炸粉—炸粉（通常在餐厅里有）
6. Thoroughly stir the shortening for even heating.  
彻底地搅拌炸油使其受热均匀。
7. Place the standard fry basket into the frypot.  
将标准的炸篮置于锅中。



Step 8

- Carefully drop the breaded wedges into the hot shortening.

小心地将裹好炸粉的土豆块放入热炸油中。



Use care to prevent splashing hot shortening. Severe burns can result. 小心以免被溅出的油烫伤。



Lower basket into shortening before adding potato wedges, to avoid the breaded potato wedges from sticking together. 不要先将土豆放入炸篮后再置于油内。这样做会使裹了炸粉的土豆粘在一起



Step 9



**LID MUST BE LATCHED PROPERLY OR PRESSURIZED SHORTENING AND STEAM MAY ESCAPE FRYPOT. SEVERE BURNS WILL RESULT.** 锅盖必须盖好锁住，否则被加压的起酥油和水蒸汽可能从锅缸喷出，导致严重火灾。

- Close the lid. Be sure the lid has been securely latched. 关闭锅盖，确保锅盖被正确锁住

- Turn the spindle clockwise until the lid is securely sealed. The two red knobs should line up in front.

将轮轴按顺时针方向拧直到锅盖被彻底锁紧。两个红球会排在前面

- Turn main timer on. 打开主定时器

You have completed the steps to start the cooking process.

The following operations should be observed. 您已经完成全部开始烹调的准备过程，请注意以下操作



## 2-22. OPERATIONAL CHECKS操作检查

1. Check to see that the indicator needle in the pressure gauge is reading in the Operating Zone.  
检查指示针是否在Operating区域
  - If pressure does not build, contact your local Henny Penny service office.如果压力还没达到要求，请联系当地Henny Penny的服务商
2. Check the drain valve and filter valve for leaks.  
检查卸油阀和滤油阀是否有泄漏
3. At the end of eight minutes:在最后8分钟
  - The timer buzzer will sound.定时器是否鸣叫
  - The fryer will automatically depressurize.炸锅是否会自动减压
4. Turn the timer switch to the OFF position.
  - The red arrow will reset to the previous time setting, in this case, 8 minutes.将定时器开关开到OFF位置  
红箭将在最先的时间设定中重新设定，此处为8分钟
5. When all the steam pressure has exhausted (observe pressure gauge) open the lid.  
当所有蒸汽都释放后（观察压力表），打开锅盖
6. Hang the fry basket on the side of the pot to drain.  
将炸篮挂起沥油
7. After draining 3-5 seconds, dump potato wedges on a tray.  
在沥了3-5秒后，将土豆倒在一个盘子上
8. Replace the fry basket back into the shortening.  
将炸篮放回起酥油内。



### **Step 6**

If all the above functions have performed satisfactorily, the fryer is ready for operation.  
如果以上步骤没有问题，则炸锅可以进行操作了。

## SECTION 3. OPERATING INSTRUCTIONS操作指引

### 3-1. OPERATING COMPONENTS 操作元件

The images at the end of this section, identify all the operator controls and the major components of the pressure fryer. 在本部分的最后的图片，用于辨别压力炸锅所有操作控制以及主要的元器件

Item项目	Description描述	Function 功能
1	Main Power Switch主开关	<p>A three-way switch with center OFF position; move the switch to (POWER/OFF/PUMP) the POWER position (left) to operate the fryer; move the switch to the PUMP position (right) to operate the filter pump; certain prior conditions, covered later in this section, must be met before operating the filter pump</p> <p>电源开关是一个中间位为“关(OFF)”的三位开关，标有“电源(POWER)”位置则可操作炸锅。将开关打到右边标有“泵(PUMP)”的位置，过滤器泵开始启动，在启动过滤器泵之前，必须设置一定的条件，这些条件包含在本章后面的内容中。</p>
2	POWER Light 电源指示灯	<p>A light indicating the power switch is in the POWER position, and the fryer is ready for use or is in use</p> <p>主电源开关在“通电(POWER)”位置时，电源指示灯为红色，表明炸锅准备启动或正在使用</p>
3	PUMP Light泵指示灯	<p>A light indicating the power switch is in the PUMP position, and the filter pump is in use主电源开关在“泵(PUMP)”位置时，泵指示灯亮，滤油泵在使用</p>
4	Thermostat温控器	<p>An electromechanical device used to regulate temperature; turn the knob to set the desired frying temperature温控器是一个用于调节温度的电气/机械装置，转动旋钮以设定需要的温度</p>
5	Temperature Light温度指示灯	<p>A light indicating the shortening temperature is below the thermostat temperature setting, and goes off when the shortening temperature reaches the set temperature当锅内油的温度低于温控器预置温度时，温度指示灯会亮。当油的温度达到预置温度时，温度指示灯会熄灭</p>

## 6 Timer定时器

- An electromechanical device that controls the length of the frying cycle; the timer controls the solenoid valve (item 20) and activates the buzzer when the Cook Cycle is complete; turn the knob to set the black arrow at the desired frying time; the red arrow resets back to the black arrow when the ON/OFF switch is moved to OFF。计时器是一个控制油炸过程时间长短的电气 / 机械装置，同时，它又控制着电磁阀(20项)，而且，当油炸过程完成时，它会启动蜂鸣器。转动旋钮使黑色筒头指向预置的油炸时间，当ON / OFF开关处于“OFF”位时，红色箭头会复位到黑色箭头指向处。
- 7      Timer/ON/OFF Switch  
         计时器开关      Move the switch to ON to start timer, and OFF to stop buzzer at end of Cook Cycle; the switch automatically resets back to original setting开关打到“ON”位置，将启动计时器。油炸过程结束后，将开关打到“OFF”位置会终止蜂鸣音，同时也会返回到初始设定值。
- 8      Timer Light定时器指示灯      A light indicating the timer is on计时器启动时，计时器指示灯会亮
- 9      Frypot锅缸      Holds the cooking shortening and an adequate cold zone for collection of cracklings用来放油，并且有冷区收集碎渣
- 10     Lid Spring锅盖弹簧      Assists in raising the lid, and then holding it open (it is covered with a shield) 锅盖弹簧协助开启锅盖并使之保持开启状态
- 11     Condensation Drain  
         Channel冷凝水滴排水槽      This channels the moisture, that collects on the lid liner when the lid is opened, into the drain line and prevents the moisture droplets from falling into the shortening冷凝水滴排水槽将开启锅盖时在其上形成的冷凝水导入排水道，以免滴入油中。
- 12     Lid Gasket锅盖密封圈      Provides the pressure seal for the frypot chamber锅盖密封圈使锅具有气密性
- 13     Lid Latch锅盖栓      A spring loaded latch that provides a positive latch to hold the lid closed; this latch, along with the spindle assembly and lid gasket, provides a pressure sealed frypot chamber加了弹簧的锅盖栓使锅盖能紧密地闭合，锅盖栓与十字轴和锅盖密封圈一起使炸锅能提供密封高压。

14 Spindle Assembly 十字轴组件 An assembly that is tightened after the lid is latched, and applies pressure to the top of the lid; the lid gasket then applies pressure against the frypot rim; after building one pound of internal pressure, the lid liner pushes a locking pin up into the locking collar, preventing the spindle from being turned while the frypot is pressurized 锁上锅盖栓之后，旋紧十字轴，压力从锅盖顶传至密封圈加到锅的边缘，当锅内压力达到一磅时，锅盖衬板将锁销推入锁定盘，这样能防止锅内有压力时，十字轴解旋松脱

15 Lid Limit Stop 锅盖止动装置 A threaded adjustable collar used to obtain the proper tightness between the lid gasket and the frypot rim; done by controlling the number of clockwise rotations of the spindle 顺时针拧紧使锅盖密封圈与锅缘紧密吻合。锅盖止动装置是一只只有螺纹可调节的钢圈，用于使锅盖密封圈与锅缸边沿保持适当紧密度，这可用顺时针旋十字轴圈数来控制

16 Deadweight Assembly 重锤阀组件 This deadweight style, pressure relief valve maintains a constant level of steam pressure within the frypot; excess steam is vented through the exhaust stack 重锤型操作释放阀使炸锅保持恒定的气压，过高的气压将从排气口排出



**Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result. 没能每天正确清洁重锤阀组件将导致锅内压力过高，造成严重人身伤害**

17 Safety Relief Valve 安全减压阀 This is an ASME approved spring loaded valve, set at 14.5 psi; if the deadweight assembly is clogged, this safety valve releases excess pressure, keeping the frypot chamber at 14.5 psi (999 mbar); if this occurs, turn the main power switch to OFF to release all pressure from the frypot 装配弹簧的安全减压阀通过美国机械工程师学会认可，设定压力为14.5PSi，当操作阀发生堵塞，安全减压阀将把锅内多余的压力排出，使之恒定在14.5PSi，一旦这种情况发生，应迅速将总电源关闭，使锅内压力排尽。



**If safety relief valve activates, turn main power switch to the OFF position. To avoid serious burns and injuries, have fryer serviced before next use.**当安全减压阀启动后，主开关关闭。为避免烫伤，应在维修后再使用。

- 18 Safety Relief Valve Ring  
安全减压阀拉杆



**DO NOT PULL THIS RING. SEVERE BURNS FROM THE STEAM WILL RESULT.**切勿拉此杆，严重烫伤会发生。

- 19 Pressure Gauge压力表  
20 Solenoid Valve电磁阀

Indicates the pressure inside the frypot显示炸锅内的压力

An electromechanical device that causes pressure to be held in the frypot; the solenoid valve closes at the beginning of the Cook Cycle and is opened automatically by the timer at the end of the Cook Cycle; if this valve becomes dirty or the teflon seat nicked, pressure will not build up and it must be repaired电磁阀是一个用来保持锅内压力的电气 / 机械装置，当炸锅开始工作时，电磁阀关闭；当计时器设定时间结束后，它将自动打开。若该阀积垢或底座(由聚四氟乙稀制成)破损，则锅内无法达到所需压力，则电磁阀需要按维修章节检修。

- 21 Drain Valve (Only the Handle is Shown)  
泄油阀 (仅图示手柄)

A two-way ball valve that is normally close; turn the handle to drain the shortening from the frypot, into the filter drain pan此


泄油阀是一个双向球阀，通常情况下是关闭状态，川即寸针方向旋转手柄可将油从炸锅内排入过滤锅缸内。



**DO NOT OPEN THE DRAIN VALVE WHILE FRYPOT IS UNDER PRESSURE. HOT SHORTENING WILL EXHAUST AND SEVERE BURNS WILL RESULT.**当炸锅处于压力状态时，不能打开泄油阀，否则，热油从此阀门逸出，并引起严重烫伤。

### 3-1. OPERATING COMPONENTS

(Continued)

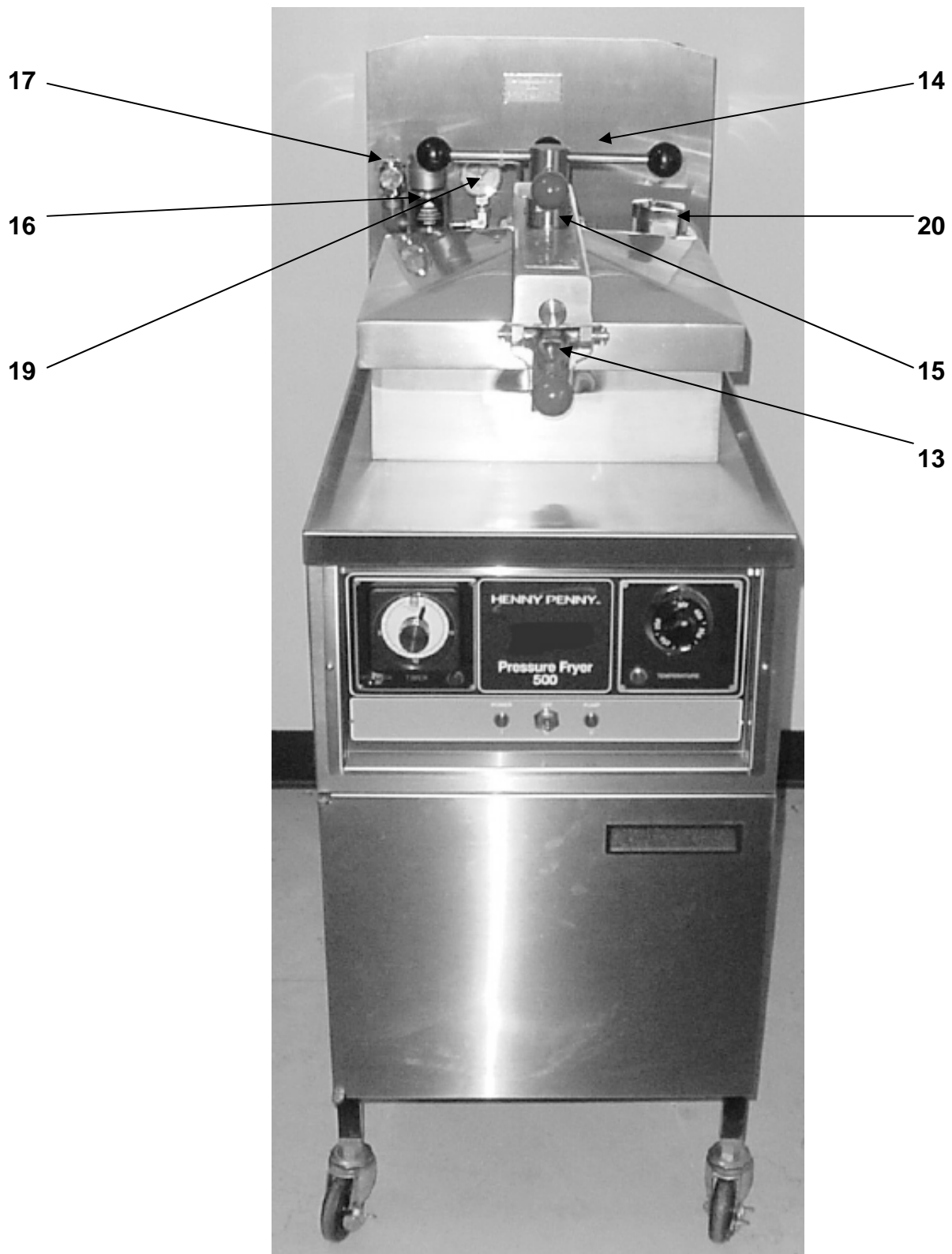
Item项目	Description描述	Function 功能
22	Drain Interlock Switch 泄油联锁开关	A microswitch that provides protection for the frypot in the event an operator inadvertently drains the shortening from the frypot while the main power switch is on; the switch automatically shuts off the heat when the drain valve is opened泄油联锁开关是一个微动开关，当主电源开关处于“开”(POWER)位置，操作者不慎让油从炸锅内排出时，泄油联锁开关将起到保护炸锅的作用，当泄油阀打开时，泄油联锁开关会自动切断炸锅内的加热。
23	Filter Drain Pan滤锅缸	The removable pan that houses the filter and catches the shortening when it is drained from the frypot; it is also used to remove and discard old shortening可移动性滤过锅能容纳从炸锅内排泄出的油。它用于排泄需要更换的油。
 <b>When moving filter drain pan containing hot shortening, use extreme care to avoid burns from hot surfaces or splashing.</b> 当移动滤锅缸时由于内有热油，要特别小心，以免烫伤		
24	Filter Union滤油车联接件	Connects the filter to the filter pump, and allows easy removal of the filter and drain pan滤油车联接件将滤油器组件和滤油泵连接起来，可轻易地将其拆掉，来移开过滤器和滤锅缸
25	Filter Valve滤油阀	When the power switch is in the PUMP position, this two-way valve directs filtered shortening from the drain pan, back into the frypot滤油阀是一双向球阀，它和滤油系统相连接。它的手柄位于开放的位置，当主电源开关位于“PUMP”位置时，此阀门直接引导过滤后的油从滤锅缸返回到炸锅。
26	Condensation Drain Line 冷凝排水管	A hose used to route the condensation collected within the steam exhaust system, to the condensation pan冷凝排水管是一由不锈钢管制成管道，它可将从锅盖垫板和蒸汽排放系统内收集到的冷凝物引流到冷凝排水槽内。
27	Condensation Drain Pan 冷凝排水槽	The collection point for the condensation, formed within the steam exhaust system; remove and empty periodically冷凝排泄盘是用宋容纳从锅盖衬板和蒸汽排放系统内收集到的冷凝物，需定期取出、倒空。



- 28 Rinse Hose (Optional)  
冲淋软管 (选用件)
- A hand-held hose used to rinse food particles from the frypot into the filter pan; attaches to a quick disconnect fitting 选购的  
过滤冲淋管是用于将食物碎屑从炸锅中冲洗到滤锅缸内。这个手持的冲淋管边接于一个快速接头上。
- 29 Gas Control Valve  
(Gas Models Only)  
煤气控制阀 (煤气炸锅)
- Controls the gas flow to the burner; the pilot is lit manually  
控制着流向燃烧器的煤气流量，它需要先人工点燃点火器。
- 30 High Temperature Limit  
高温控制器
- A control that senses the temperature of the shortening; if the temperature of the shortening exceeds the safe operating limit, this control opens and shuts off the heat to the frypot; when the temperature of the shortening drops to a safe operation limit, the control must be manually reset by pressing the red reset button, located under the control panel, behind the door 这是一个人工复位的高温控制器，它可感应油的温度。若油的温度超过安全操作极限，控制器开关将打开，并切断炸锅的热量供应，当油的温度低于安全操作极限时，高温控制器必须人工复位。

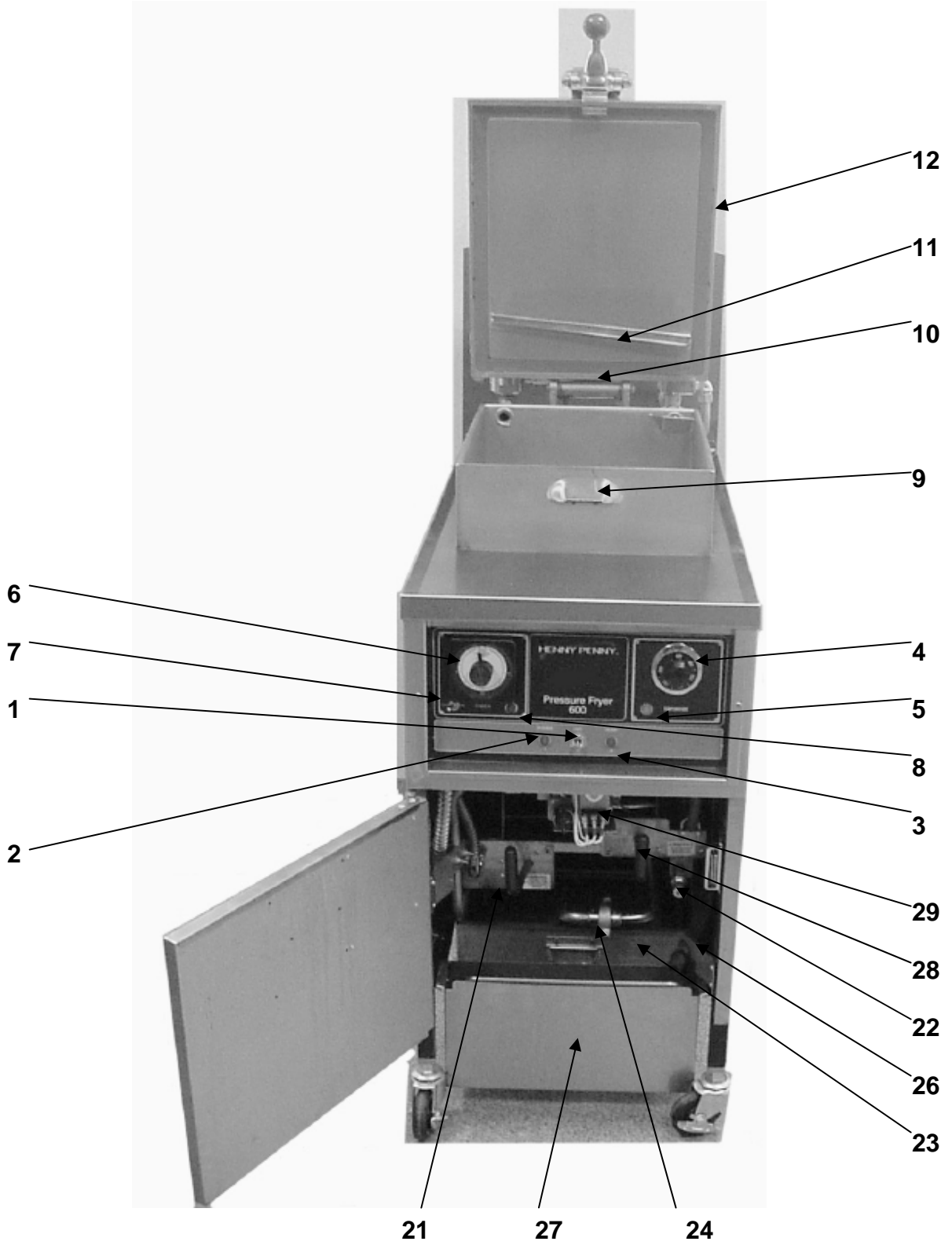


- 31 Fuses (Electric Models Only)  
保险丝 (电炸锅)
- A protective device which breaks the circuit when the current exceeds the rated value 当电流超过限定值时，保险丝会切断电路起到保护作用，保险丝为电控板提供一种超载保护。旋开并拉出保险丝座，可取出保险丝。
- 32 Contactors  
(Electric Models Only)  
接触器 (电炸锅)
- Relays that route power to the heating elements; one relay is in series with the high limit, the other one is in series with the controls; the standard unit uses 2 electromechanical contactors, while the computer controlled units have one electromechanical and one mercury contactor 接触器为继电器，它将电流导向加热元件。一个断电器线圈和高温控制器串联，另一继电器线圈和温控器串联。
- 33 Circuit Breaker (Single Phase Only)  
断路器 (单相)
- Opens the electrical circuit, and removes power to elements  
断路器开路时，会断开加热元件上的电源。



ELECTRIC MODEL 电气型号

Figure 3-1. Operating Controls 操作控制



GAS MODEL 煤气型号

Figure 3-2. Operating Controls 操作控制

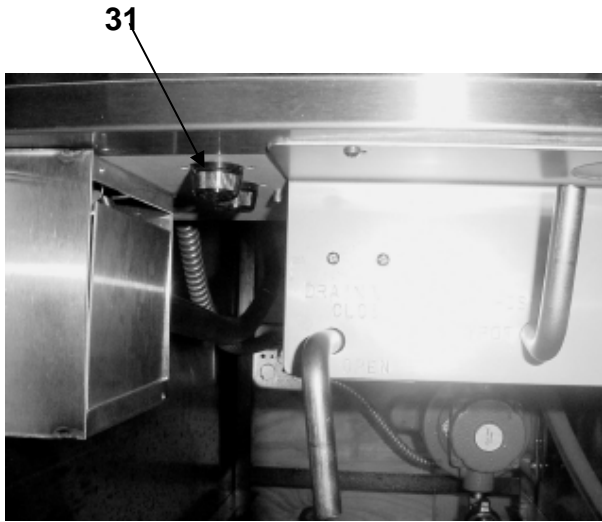


Figure 3-3. Operating Controls

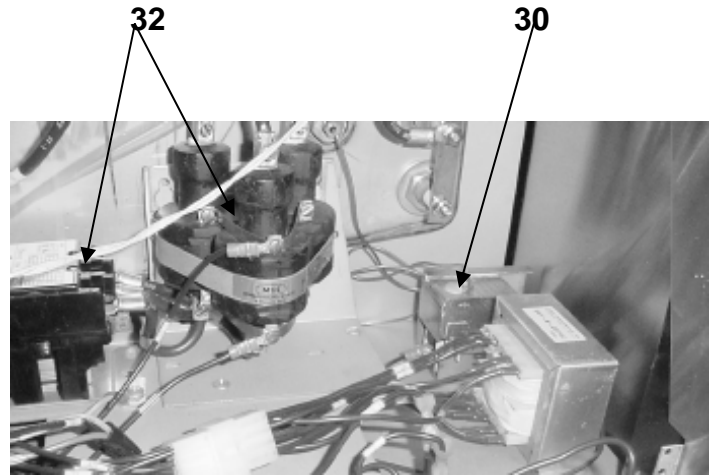


Figure 3-6. Operating Controls

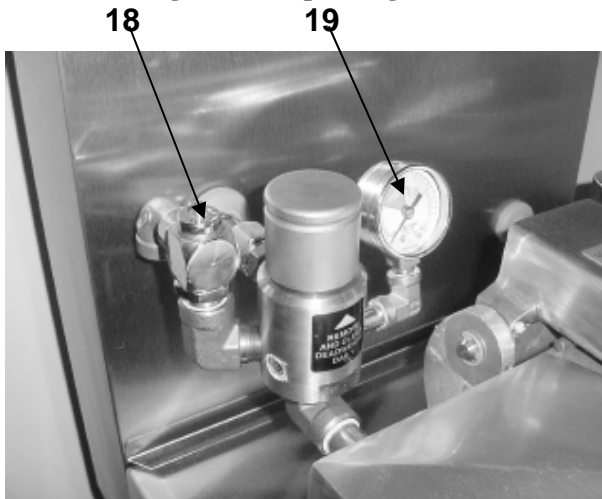


Figure 3-4. Operating Controls

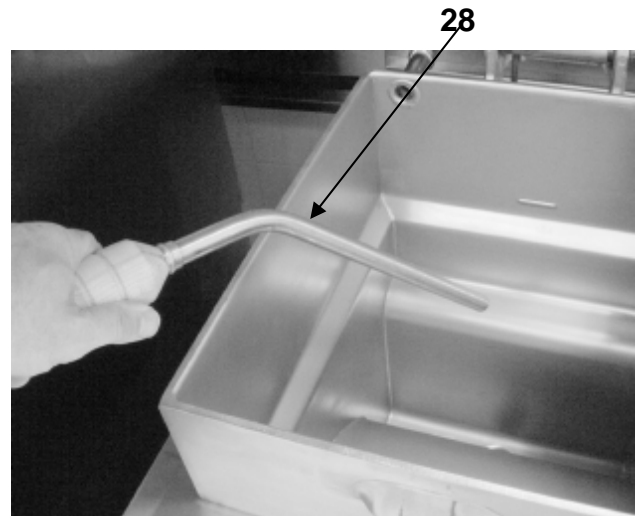


Figure 3-7. Operating Controls

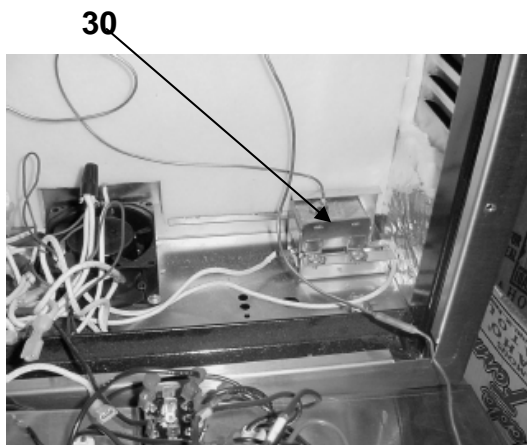


Figure 3-5. Operating Controls

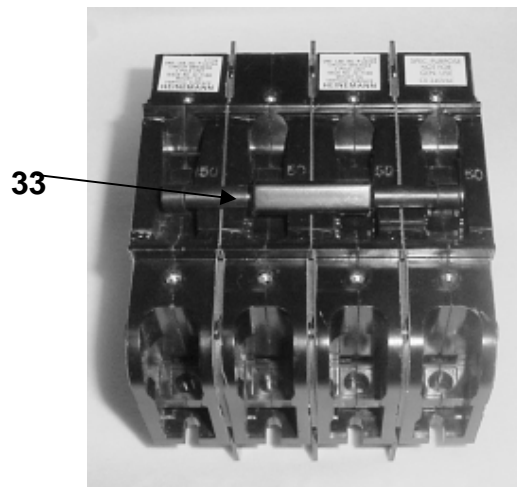
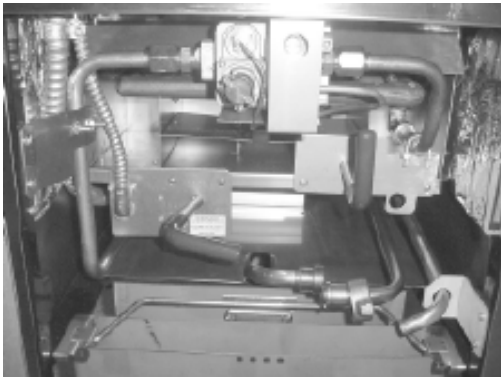
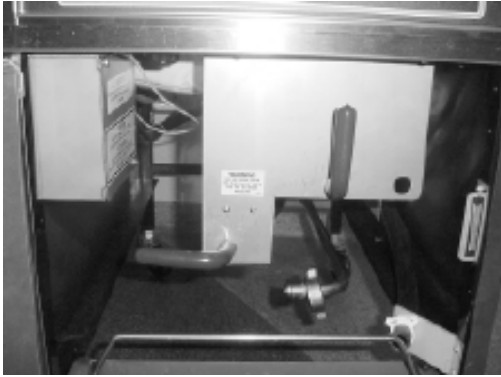


Figure 3-8. Operating Controls

### 3-2. START-UP(PREHEAT)PROCEDURES开机（预热）步骤



The following procedures should be followed on the initial start-up of the fryer and each time the fryer is brought from a cold or shut-down condition back into operation.在最初的炸锅开机阶段，和每一次炸锅从冷的或是断电的情况下回到操作状态，必须按以下步骤进行：

1. Check to see that all of the control switches are turned to the OFF position.检查所有控制开关都在OFF位置
2. Be sure the drain valve and filter valve are CLOSED.确保泻油阀和滤油阀关闭
3. Remove the fry basket from the frypot. Leave the lid up.从炸锅中移走炸篮，使盖子保持开启状
4. Fill the frypot to the level indicator line with shortening. Refer to Filling and Adding Shortening Section.把油倒入锅内至油位线，参考注油和加油部分
5. Connect power to the fryer.炸锅通电。
6. On gas models, light the pilot. Refer to the Installation Section.在煤气炸锅上点燃点火器，参考安装部分
7. Move the main power switch to the position marked POWER.把主电源开关扳到标有“POWER”的位置。
8. Turn the thermostat knob to 325°F (163°C). The temperature light will go on.把温控器旋钮转到325°F，温控器指示灯就会亮。
9. When the shortening temperature reaches 325°F (163°C) the temperature light will go off.当油温达到325°F时，温控器指示灯熄灭。
10. Thoroughly stir the shortening to stabilize the temperature throughout. Make sure the shortening in the bottom of the pot is agitated and evenly heated.充分搅拌油使整个油温稳定。务必搅动锅底的油，使加热一致。
11. After the shortening temperature has stabilized for a minimum of 30 minutes, check the shortening temperature using a good deep fat thermometer (Henny Penny part number 12106). If off more than 5°F, refer to the technical manual or call your local independent Henny Penny distributor.油温最少稳定30分钟，然后使用一根良好的炸油温度计(HennyPenny零件号12106)测量油温。如果偏离大于5°F，则应参考维护部分

12. If the shortening was not filtered the night before at shutdown, it should be filtered now, after the shortening reaches the frying temperature (325°F (163°C)) and before the fryer is used. Refer to Filtering of Shortening Section. 如果前一晚上关机前是未滤油，那么在炸锅未使用之前和油达到炸温（325F）后，再过滤，请参考滤油部分。



**IF THE SHORTENING TEMPERATURE EXCEEDS 420°F (216°C), IMMEDIATELY SHUT OFF THE POWER AT THE MAIN CIRCUIT BREAKER AND HAVE THE FRYER REPAIRED. IF SHORTENING TEMPERATURE EXCEEDS ITS FLASHPOINT, FIRE WILL OCCUR, RESULTING IN SEVERE BURNS AND/OR PROPERTY DAMAGE.** 如果油温超过420F，马上关掉总电流断路器并维修炸锅。若油温超过其燃点，将发生火灾，导致严重的燃烧和/或财产损失。

13. Lower the empty basket into the frypot. (Add food later.) 将空炸篮放入炸锅内（食物以后再加入）
14. Turn the thermostat to your selected frying temperature. 调节温控器至您选择的炸温
15. Turn the TIMER to your selected frying time. You are now ready to start frying. 调节计时器至您选择的油炸时间，现在可以准备烹炸了。

## NOTICE

Do not permit the fryer to set for an extended period of time at a high temperature (325°F (163°C) or above), because the shortening breaks down much sooner. When the fryer is not being used for frying, set the thermostat back to 275°F (135°C) or below. 不能让炸锅在一高温（325F或更高）下等待太久，因为油将很快变质。当油锅未用于炸东西时，把温控器调加载到275F或更低。

。

**3-3. FILLING OR  
ADDING SHORTENING**  
**注油或加油**

**CAUTION**

*The shortening level must always be at the frypot level indicator on the rear of the frypot (see photo on next page). Failure to follow these instructions could result in a fire and/or damage to the fryer. 加油必须要达到在锅缸后部的油位线。否则可能导致火灾或炸锅损坏。*

*When using solid shortening, it is recommended to melt the shortening on an outside heating source before placing it in the frypots. The elements on electric fryers, or the frypot surface on gas fryers, must be completely submerged. Fire or damage to the frypot could result. 如果用固态食油，则必须首先熔化为液态然后倒入炸锅，电炸锅加热管，煤气炸锅锅缸表面必须完全浸没油下。否则可能导致锅缸损坏。*

1. It is recommended that a high quality frying shortening be used in the fryer. Some low grade shortenings have a high moisture content and will cause foaming and boiling over. 最好在压力锅内放入高质量的液态炸油，某些低规格的油有很高的含水量，这会产生泡沫，导致炸油沸腾



**To avoid severe burns when pouring hot shortening into frypot, wear gloves and take care to avoid**

*在加入新鲜油时，也需小心溅出，否则导致严重烫伤。*

2. The electric model 500 requires 48 lbs. (21.8 kg) of liquid shortening, and the model 561 requires 65 lbs. (29.5 kg). The gas model requires 43 lbs. (19.5 kg). Model 500 fryers have 2 level indicator lines inscribed on the rear wall of the frypot, whereas the models 561 & 600 have only 1 level indicator. The level indicator lines show the proper shortening levels. 电气型500需要48磅（21.8kg）液态炸油，561型需65磅（19.5kg），500he 561在锅缸后部有2条油位线，而561和600只有1条。油位线指示恰当的油位。

3. Cold shortening should be filled to 1/2-inch (12.7 mm) below a single level indicator line, and frypots with 2 level indicator lines, cold shortening should be even with the lower level indicator line. The shortening expands when heated and should be at the level indicator line when the shortening is hot, or the top level indicator line on model 500s. 单条油位线的炸锅冷油应注到大约低于锅内液位刻线下侧的1/2英寸处，而两条油位线的可以注到较低的那条。当加热时 油体积将会膨胀，液面升高到油位线。500炸锅则会达到较高的油位线。



**FOLLOW THE INSTRUCTIONS BELOW TO AVOID SHORTENING OVERFLOWING THE FRYPOT, WHICH COULD RESULT IN SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.** 严格 遵从以下指引以避免起酥油溢流，避免引起严重的火灾，人身伤害以及财产损失

1. To protect, and get the maximum life out of the shortening, lower the temperature to 275° F (135° C) or below, when the fryer is not in immediate use. Deteriorated shortening smokes badly, even at lower temperatures. 在炸锅未使用的时候，将温度降低到275° F (135° C)或更低，以尽可能延长油的使用寿命。恶化的油即便在较低温度的情况下也会冒烟。
2. Frying breaded food products requires frequent filtering to keep the shortening clean. The shortening should be filtered after every 3 to 6 Cook cycles. For the best quality product, Do not exceed 6 Cook Cycles without filtering. Refer to Filtering of Shortening Section. 炸裹上炸粉的食物需要经常过滤油，以确保油的清洁，每炸3—6个周期，油必须过滤一次，为了保证食物的最佳品质，不要超过6个周期才过滤，参照滤油的部分。
3. Maintain the shortening at the proper cooking level. Add fresh shortening as needed. 将油保持在适当的水平，需要时要添加新油。



**3-4. CARE OF THE  
SHORTENING (Continued)**  
**保护起酥油**

4. Do not overload the baskets with product (12 lbs. (5.4 kg.) for model 600 fryers; 14 lbs (6.4 kg.) for model 500 fryers and 18 lbs. (8.2 kg.) for the model 561) or place product with extreme moisture content into baskets. 不要在炸篮中放入太多的产品，600型号放12磅（5.4kg），500型号放13磅（6.4kg），561型号放18磅（8.2kg）。或者产品带有太多水分。



**WITH PROLONGED USE, THE FLASHPOINT OF SHORTENING IS REDUCED. DISCARD THE SHORTENING IF IT SHOWS SIGNS OF EXCESSIVE SMOKING OR FOAMING, OR SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE COULD RESULT.**在尽可能延长使用寿命后，也必须认识到起酥油有一定的使用寿命。在起酥油发生过多的烟、泡信号后，如果忽视有可能导致人身伤害、火灾或财产损失

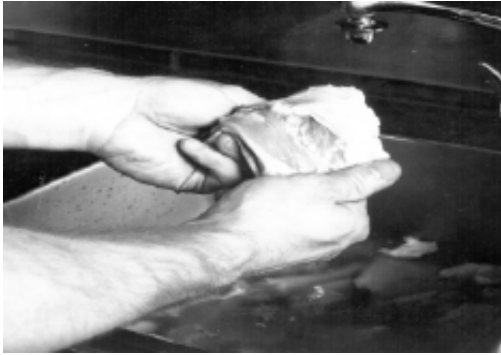
### 3-5. FRYING PROCEDURE 烹炸程序

This single stage frying method is our recommended way to fry using the Henny Penny Pressure Fryer combined with our special blends of PHT Fryer Breading Mixes. The following table provides the suggested frying times and temperatures for single-stage cooking:一次烹炸是我们所推荐的使用Henny Penny面包粉的壓力炸鍋的烹調方式。以下是对各种产品的建议烹炸时间和温度

## NOTICE

All the suggested time and temperature settings are for a 10 pound (4.5 kg) load.以下适用于10磅(4.5kg)

Product (size per piece)产品 (片)	Temperature温度	Time(Min.)时间 (最少)
<b>Chicken 鸡</b> (2-1/4 lbs (1 kg), 8 or 9 pieces)	315°F (157°C)	10-11
<b>Fish 鱼</b> (4 ozs (.11 kg))	315°F (157°C)	3.5
<b>Shrimp 虾</b>	315°F (157°C)	2
<b>Trout 鲑鱼</b> (10 to 16 ozs (.28-.45 kg))	315°F (157°C)	5
<b>Pork Chops排骨</b> (4 to 5 ozs, (.11-.14 kg), 1/2 to 3/4 ins (12.7-19 mm) thick)	315°F (157°C)	5
<b>Ribs 肋骨</b> (2-1/2 lb (1.13 kg) rack)	275°F (135°C)	14
<b>Cubed Steak牛排</b> (6 to 10 ozs, (.17-.28 kg), 1/4 to 1 in (6.4-25.4 mm) thick)	315°F (157°C)	5
<b>Veal Cutlet小牛肉</b> (4 ozs (.11 kg))	315°F (157°C)	4
<b>Potatoes土豆</b> (10 lbs (4.5 kg), cut in wedges)	315°F (157°C)	8



### Step 1

1. Take the chicken parts, either 4 or 5 cut-up chickens, from the cooler and place in a scullery sink. Wash the chicken and, at this point, break the thigh from the joint of the backbone.将鸡块（4或5块）从冰箱中取出，放入水池。清洗鸡块，并将鸡块内的骨节掰断



2. Remove any excess fat from the thigh.  
去除腿上的脂肪
3. Remove the chicken from the water and drain slightly, but allow the parts to remain moist.  
鸡块上的水沥掉，但保持鸡块湿润

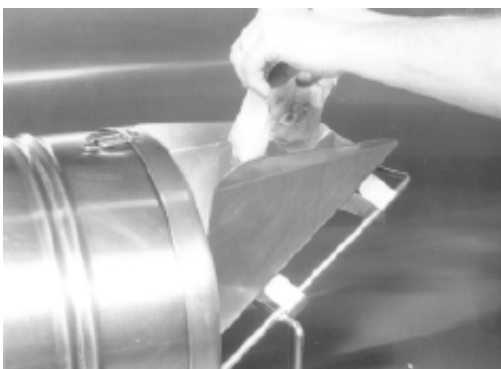


4. If a breading machine is used, fill the breading drum with approximately 8 to 10 pounds of PHT Breading Mix. Feed the moist but drained pieces into the chute at one end of the breader.  
如果使用裹粉机，将8-10磅PHT面包粉放入裹粉台。将湿的鸡块放入，拿出沾好面包粉的干鸡块。

如果使用裹粉机，将8-10磅PHT面包粉放入裹粉台。将湿的鸡块放入，拿出沾好面包粉的干鸡块。

5. Allow the breaded pieces to fall onto a tray as they come out of the breader drum.

把沾好面包粉的鸡块放入盘中



6. If a breading machine is not used, the food should be placed in the dry mix and hand tumbled so that each piece of food is completely covered.

如果没有使用裹粉机，则应将鸡块放入盘中，用手彻底搅拌，使鸡块均匀地裹上面包粉。



**Step 6**

7. Knock off any excess breading and place the breaded product on a tray for cooler storage. Place a damp cloth over the breaded food to retain moisture. The breaded food should be held for a minimum of 30 minutes before frying so that it can absorb spices from the breading and so that breading can better adhere to the product.

将多余的面包粉抖落，将裹好粉的鸡块放入盘中，将一块湿布放在鸡块上以保持适当湿度。将鸡块至少静置30分钟，以便面包粉可以更好地吸附在鸡块上。

8. Prepare the fryer per Start-up (Preheat) Procedures Section.  
启动炸锅
9. Stir the hot shortening. 搅动热油
10. Place the empty fry basket into the shortening.  
将空炸篮放入油中
11. Determine the time and temperature settings according to the type of product to be fried. 确定烹炸时间和温度
12. Set the thermostat to the desired temperature. 设定温控器
13. Set the timer dial, but do not turn on yet. 设定时间

## NOTICE

Before placing the product in the fry basket, make certain that the shortening is at the correct frying temperature for the type of product. Also check that the TEMPERATURE light is off. 在将产品放入炸篮前，要确定油温正确以及温度指示灯关闭（达到设定温度）



**Step 14**

14. Place the food into the submerged basket by first putting in the largest pieces (thighs and drumsticks). This gives the large and more difficult pieces time to fry a few extra seconds in the shortening. Leave the lid open. 将产品投入浸没在油中的炸篮的时候要记住先投最大块的，这样可以使最难炸的部分可以相应多炸几秒。

## CAUTION

*Be certain the shortening is never above the level indicator line. The maximum load size is 12 lbs. (5.4 kg.) for model 600 fryers; 14 lbs (6.4 kg.) for model 500 fryers and 18 lbs. (8.2 kg.) for the model 561. Failure to follow these instructions could result in a fire and/or damage to the fryer. 确保油没有超过油位线。600型号放12磅 (5.4kg) , 500型号放13磅 (6.4kg), 561型号放18磅 (8.2kg). 否则可能导致火灾及炸锅损坏。*



15. Lift the basket slightly out of the shortening and shake it, causing the pieces to separate. Return the basket to the shortening. Doing this will prevent white spots on the finished product. 将炸篮提出起酥油并抖篮，使产品间相互分离。将炸篮放回油内。此步骤是防止产品相互粘连，出现为经油炸的白点。
16. Remove the basket handle and close the lid quickly. Latch the lid with the lid latch. 将炸篮把手拿走，迅速关闭锅盖。将锅盖栓插好。
17. Tighten the lid spindle clockwise to properly secure and seal the lid. Align the red knob on the spindle with the red knob on the lid latch. 将锅盖上的十字轴按顺时针方向将锅盖拧紧，确保密闭性。将十字轴上的红球位于锅盖栓上。



**LID MUST BE LATCHED PROPERLY OR PRESSURIZED SHORTENING AND STEAM MAY ESCAPE FRYPOT. SEVERE BURNS WILL RESULT. 必须保证锅盖紧密地盖好，否则蒸汽会逸出锅缸造成严重烫伤事故。**

18. Turn the TIMER switch to ON. 将定时器开关打开

-19. Within a few minutes, the pressure gauge should increase to the OPERATING ZONE. If it does not, recheck the procedures and then refer to the troubleshooting section.

在不久后，压力表指针指向操作区域。如果不是，重新检查操作步骤，然后参考故障排除部分。

20. At the end of the Cook Cycle (the timer reaches zero), the fryer will automatically depressurize, the timer buzzer will sound, and the timer light will go off. Turn the TIMER switch to OFF. The timer automatically resets to the previously selected time setting.

在烹调循环的最后（定时器指向零），炸锅会自动泄压，定时器报警声响起，定时器指示灯关闭。将定时器关闭，定时器会自动返回到上一次的设定。



**DO NOT LIFT HANDLE OR FORCE LID LATCH OPEN BEFORE PRESSURE GAUGE READS “0” PSI. ESCAPING STEAM AND SHORTENING WILL RESULT IN SEVERE BURNS.**

在压力表归零前，不要将把手或锅盖举起。否则蒸汽和热油会导致严重伤害。

21. After the pressure drops to zero, turn the spindle counterclockwise approximately one turn.

在压力归零后，将十字轴逆时针转一圈

**CAUTION**

*Do not spin or flip the spindle cross arm when opening the lid. Damage to the acme nut inside the cross bar could result. 在打开锅盖的时候不要转动十字轴，否则会损坏十字轴内的螺帽*

22. Raise the lid promptly to allow most of the condensation on the lid to drain down and out through the drain channel and not back into the shortening.快速把锅盖提起，将冷凝水排出，避免滴落到起酥油内。

## CAUTION

*To avoid damage to the hinge, do not let the lid slam up against its backstop. 为了避免损坏铰链，不要将锅盖冲背面猛地放下*



### Step 23

23. Insert the handle into the basket. Lift the basket and hang it on the side of the frypot to drain. Allow the product to drain approximately 15 seconds before dumping it onto a tray. 将把手塞入炸篮，将炸篮抬起并挂在锅缸边排油。大概15秒后将产品放入盘中。

24. Place the product into a warming cabinet immediately.

将产品放入保温柜

25. Before frying the next load, wait until the TEMPERATURE light goes off, indicating the shortening has reheated. 直到起酥油重新加热，温度指示灯关闭后才能开始炸下一批

**3-6. REGULAR MAINTENANCE**  
**SCHEDULE**

**定期保养**

**Procedure程序**

Filter pump motor protector-  
manual reset重启滤油泵保护器

Filtering of shortening滤油

Cleaning the Optional Crumb pan  
清洁碎屑盘

Filter pump problem prevention  
防止滤油泵问题

Changing of shortening换油

Changing the filter envelope  
换滤油纸袋

Changing the charcoal filter  
换碳滤纸

Cleaning the frypot清洁锅缸

Cleaning the deadweight valve  
清洁重锤阀

Night closing procedures  
夜间关机步骤

Check optional rinse hose  
for deterioration

冲淋软管(选用件)

Reversing the lid gasket  
翻转锅盖密封圈

Lid lubrication锅盖润滑

Limit stop adjustment  
锅盖止动装置调整

Clean safety relief valve  
清洁安全阀

As in all food service equipment, the Henny Penny pressure fryer does require care and proper maintenance. The table below **provides** a summary of scheduled maintenance. 象其他食品设备一样“Henny Penny”压力炸锅需要维护和正确的保养，下面提供了一个扼要的保养计划，接下来的部分，为操作者提供了详尽的保养步骤。

**Frequency频率**

As required按需要

Every 3 to 6 frying cycles每隔3-6次油炸周期

As required按需要

As required按需要

As required按需要

As required按需要

As required按需要

Daily每日

Daily每日

Daily每日

Weekly每周

Quarterly-see Preventive Maint. Section 季度-见保养部分

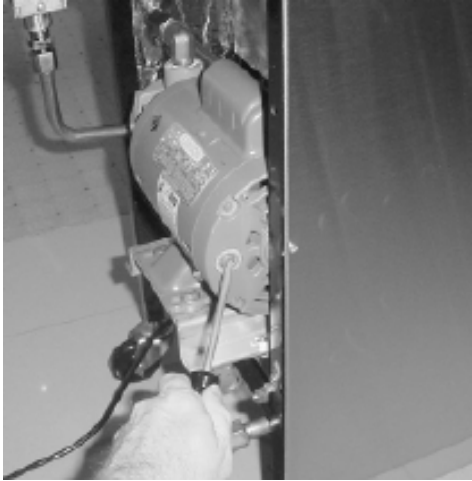
Quarterly-see Preventive Maint. Section 季度-见保养部分

Quarterly-see Preventive Maint. Section 季度-见保养部分

Annually-see Preventive Maint. Section 年度-见保养部分



**3-7. FILTER PUMP  
MOTOR  
PROTECTOR-  
MANUAL RESET**  
**滤油泵马达保护器-手工重启**



The filter pump motor is equipped with a manual reset button, located on the rear of the motor, in case the motor overheats. Wait about 5 minutes before attempting to reset this protective device to allow motor to cool. The filter motor is on the rear of the fryer. It takes some effort to push the reset, and a screwdriver can be used to help reset the button. 滤油泵马达有一个手工重启按钮，如果马达出现过热情况，先静置5分钟让马达冷却下来。由于滤油马达位于炸锅后部。重新启动需要费点手脚，可以用一个螺丝刀帮助按此按钮。

Electric fryers with serial numbers of HB013JB & below, and gas fryers with serial numbers of GA085JB & below, can push the reset button, by removing the access panel on the left side panel of the unit. 电气炸锅序列号在HB013JB以后，煤气炸锅在GA085JB以后可以拆除左侧板按重启按钮



**To prevent burns caused by splashing shortening, turn the unit's main power switch to the OFF position before resetting the filter pump motor's manual reset protection device. 为了避免热油飞溅，在重启前要将设备的主电源开关关闭**

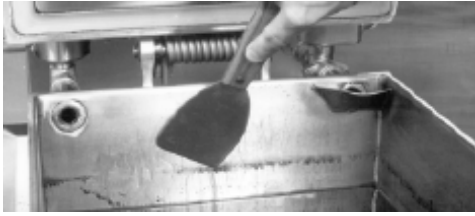
**3-8. FILTERING OF  
SHORTENING**  
**滤油**

Frying breaded food requires frequent filtering. Taste the cold shortening every day for flavor. Watch the shortening for foaming during frying cycles. Discard the shortening as soon as it shows signs of foaming. Clean the frypot as follows each time the shortening is changed or filtered. 炸裹有面粉的食物时，需要经常滤油，每天都要尝尝冷油的味道，每次炸时，观察有无起沫，一旦出现油沫就倒掉油。每次换油或滤油时均要清洗炸锅锅缸。：

1. Turn the thermostat and the main power switch to the OFF position. Remove and clean the fry basket in soap and water. Rinse thoroughly. 将温控器和电源开关拨到“OFF”的位置。取出炸篮，并在肥皂水清洗。彻底晾干。

**NOTICE**

The best results are obtained when the shortening is filtered at the normal frying temperature. 在正常的油炸温度下过滤，可以获得最好的效果。



**Step 2**

2. Use a metal spatula to scrape any build-up from the sides of the frypot. Do not scrape heating element on electric units, or the curved portion of the gas frypot. 使用一个金属铲刮去附在炸锅上的食物，不要刮电气炸锅的加热管或煤气炸锅的弯曲部分。

### **CAUTION**

*Scraping the electric fryer elements, or the curved portion of the gas frypot, produces scratches in these surfaces causing breading to stick and burn. 刮电气炸锅的加热管或煤气炸锅的弯曲部分会造成表面有刮痕使面包屑粘住而着火*



**The filter drain pan must be as far back under fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions causes splashing of shortening and could result in personal injury. 过滤盘必**

*须放在泄油阀下面正确的位置，这可以防止油溅到地面上，否则可能会造成严重的烫伤，当使用选购的碎屑过滤篮时，注意一定要避免热油溅出，篮必须安置在泄油阀的正下方而且篮的扶手要正靠泄油盘，否则会造成严重的烫伤，而且碎屑过滤篮须按需要倒空，如不按以上要求执行将造成热油外溅和严重的烫伤。*

**Surfaces of fryer and basket will be hot. Use care when filtering to avoid getting burned. 炸锅表面和炸篮的温度很高，在滤油的时候要小心，以免烫伤**

3. Open the drain valve very slowly, half a turn at first and then slowly to the full open position. This will prevent excessive splashing of the hot shortening as it drains into the filter drain pan. 慢打开排泄阀，首先半开，然后慢慢地全部打开，这样可在油排入过滤盘时，防止过多的热油溅出。
4. As the shortening drains from the frypot, use fryer brushes (Henny enny part number 12105 includes both brushes) to clean the side of the frypot and the heating elements (if electric unit). If the drain fills with breading, use the white brush to push the breading into the filter pan. 当油从锅中泄完后，用刷子 (HennyPemly, 零件号12105包括2把刷子) 擦



**Step 4**

洗锅壁及加热元件，如果泄油管被炸鸡粉堵塞，则用白色的刷子将其推进过滤盘中。

5. When all of the shortening has drained, scrape or brush the sides and the bottom of the frypot.  
泄出所有油后，刮除或刷洗油炸锅的底及各内壁
6. Rinse the frypot as follows按下面的步骤冲洗锅缸：
  - a. Close the drain valve关上泄油阀门.
  - b. Open the filter valve打开过滤阀门.
  - c. Lower lid and hold closed合上锅盖.
  - d. Move the main power switch to the PUMP position.  
Carefully open the lid to see if the shortening is returning properly. Fill frypot 1/3 full, then turn off pump. 把主电源开关移到“PUMP”后，小心地打开盖子看油是否正常地泵回，将油放至油炸锅的1 / 3，然后关掉泵。



Step 6e



**FAILURE TO HOLD THE LID CLOSED SO THAT THE FIRST SURGE OF THE RETURNING SHORTENING WILL NOT SPLASH OUT OF THE FRYPOT, WILL RESULT IN SEVERE BURNS.** 如果不能合好锅盖，则回流的热油会飞溅出来，造成严重烧伤。

**IF THERE ARE AIR BUBBLES COMING UP IN THE SHORTENING, IT'S POSSIBLE THAT THE FILTER CONNECTION AT THE UNION ON THE FILTER TUBE IS NOT TIGHTENED PROPERLY. IF SO, TURN OFF THE PUMP AND USE PROTECTIVE CLOTH OR GLOVE WHEN TIGHTENING THE UNION. THIS UNION WILL BE HOT AND SEVERE BURNS COULD RESULT.** 如果油上有气泡冒出，有可能是过滤管线上的过滤连接元件连接不紧。如果这样，关掉泵，戴手套拧紧连接元件，否则可造成严重烧伤。

- e. Wash down and scrub the sides of the frypot. Use “L” brush to clean the heating elements. 清洗和擦洗锅缸的各壁，用L型刷子清洗加热管
- f. After the sides and bottom are cleaned, open the drain valve. 在各内壁与底面清洗后，打开泄油阀。



**Step 7A**



**Step 7b**



**Step 7c**

7. If an optional filter rinse hose is available on your fryer, the following cleaning procedure may be used. 如果在你的炸锅里有一个选购的过滤冲淋软管，则按如下步骤清洗。

- a. Attach the filter rinse hose with its quick disconnect fitting to the male fitting inside the door next to the filter valve handle. To do this, slide back the spring ring on the female side of the quick disconnect fitting and let it snap into place over the male half of the fitting. 把过滤冲淋软管用其快速接头与门内滤油阀手柄旁的内接头 联接起来。要做到这点，只要将软管的外接头上的弹簧圈向后推动，再用力使软管的外接头咬住内接头的一半深度处即
- b. While holding the wooden handle, make sure the hose nozzle is pointed down into the bottom of the frypot. Pull the lid down over the nozzle, close the filter valve, and move the main power switch to the PUMP position. Hold nozzle carefully to avoid excessive splashing. 确定软管喷头已经置于油炸锅底后，拉下盖子压住喷嘴，关掉过滤阀，并将主电源开关置于“PUMP”位置，小心地握住喷嘴以免飞溅。



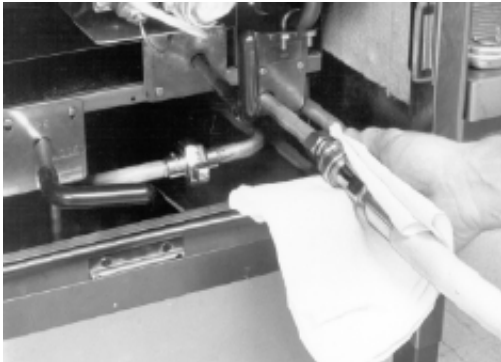
**Use care to prevent burns caused by splashing of hot shortening.** 使用时注意防止热油溅出而致烫伤。

- c. Rinse the frypot interior. Especially work on hard to clean areas, like the frypot bottom. On electric models clean around heating elements. 冲洗炸锅的内部，用心冲洗锅底等一些部位。对于电气型，则是电热元件周围的部位。
- d. After sufficient rinsing with shortening, close the drain valve. 用油作足够的冲洗之后，关上泄油阀。
- e. Turn the main power switch to the OFF position. 把主电源开关换到“OFF”档



**ONLY CONNECT AND DISCONNECT THE FILTER RINSE HOSE WHEN THE MAIN POWER SWITCH IS IN THE OFF POSITION. ALSO, USE A DRY CLOTH OR GLOVE TO AVOID BURNS. FAILURE TO DO THIS COULD RESULT IN SEVERE BURNS FROM HOT SHORTENING SPRAYING FROM THE MALE FITTING.** 只有在主电源开关置于“OFF”位时

才能连接或断开过滤冲淋软管，当然也可用一块干布或手套以避免烫伤，否则会因从内管中溅出的热油而致烫伤。



f. Detach the hose. Raise the fitting end of hose high for a minute to allow the remaining shortening in the hose to drain into the frypot. 拆卸管道，抬高管道尾端一会儿，使管中所有的油流出回到炸锅中。

8. Pump all the shortening out of the filter pan and back into the frypot. Close lid during first surge of pumping. 抽出过滤油槽中所有的油，使之回到炸锅，首次泵抽时应将锅盖关闭。



Step 7

9. When the pump is pumping air only, the shortening in the frypot will appear to be boiling. Close the filter valve first and then move the main power switch from PUMP to OFF. This will keep the filter pump and lines from filling up with shortening. 当泵只抽出气体时，锅内的油好象沸腾起来，首先关上过滤阀然后把主电源开关由“PUMP”移向“OFF”，这样将会避免过滤器泵和通道充满油。

## NOTICE

When bubbling occurs, immediately close the filter valve. This prevents aeration of the shortening, therefore increasing shortening life. 当出现沸腾时，立刻关上过滤阀，这样可以防止油过度与空气接触，因而可延长油的使用寿命。

10. Check the level of the shortening if necessary, until it reaches the level indicator line on the rear wall of the frypot, or the top level indicator line on model 500s. 如果有必要检查油的液位，直到它达到炸锅后壁上油位指示线。

## NOTICE

If using the charcoal filtering system, approximately 10 to 12 filterings can be made with one charcoal filter, depending on several conditions; the quantity and type of product fried and filtered, the type of breading used, and the amount of crumb accumulation left inside the drain pan. When the filter becomes clogged, and pumping flow rate slows down, clean the filter and change the charcoal filter. (Refer to the Changing the Charcoal Filter Section.) 根据如下因素：被油炸和过滤产品的数量和类型，使用的炸粉类型以及遗留在泄油盘内的炸粉碎屑累积的数量，当过滤器阻塞后，并且泵油速度减慢时，清洗过滤器并且更换滤油纸。（参考更换滤油纸步骤。）



**Step 11**

11. After completing the filtering operation, empty and replace the condensation drain pan. 在完成过滤后，把冷凝水盘倒空并放回原处
12. If frying is to be continued at this time, move the main power switch back to the ON position, and allow time for reheating of the shortening. 如果此时还要继续炸，将主电源开关打到“ON”的位置，并且等待炸油重新加热。

**3-9. CLEANING THE  
OPTIONAL CRUMB PAN**  
清洁碎屑盘



The crumb pan allows improved filtration process because finer, hard to filter particles are now retained within the pan. Crumb accumulation within the filter pan is reduced, and it is quicker to pump the shortening back into the frypot. 此碎屑盘可以改善滤油系统，将不能过滤的小颗粒保留在盘里。这样就减少了滤油盘内碎屑的堆积。

See crumb pan removal procedure below 见以下碎屑盘去除程序:

1. Drain shortening from frypot to access pan. 将油从锅缸泄到盘内
2. Insert provided handle at angle to get by support nubs on shaft. 按一定的角度插入把手



**Use protective cloth or gloves when removing the crumb pan. The crumb pan and frypot surfaces may be hot and burns could result.** 由于碎屑盘和锅缸表面温度很高，因此在移除碎屑盘的时候要带好手套，避免烫伤。

3. Turn handle until notches in handle are below support nubs on shaft. 转动把手让把手上的槽口咬住支撑螺母
4. Lift crumb pan out of frypot. 将碎屑盘提出锅缸
5. Clean frypot of all crumbs before reinstalling crumb pan and returning shortening to frypot. 在装回碎屑盘和注回过滤好的油前清洁锅缸内所有碎屑

### 3-10. FILTER PUMP

#### PROBLEM PREVENTION

#### 滤油泵问题的防止措施

The following steps will help prevent filter pump problems 接下来的步骤将有助于防止滤油泵出现问题:

1. Make certain the charcoal filter is installed with the smooth side down and the arms on the frame are clamped down over the protrusions on the outside of the frame. 在碳滤器安装时, 将其光滑面朝下, 并且框架臂要绕过框架外面的伸出物。
2. The filter valve is to be closed at all times during frying. 烹炸过程中, 任何时间都要保持滤油阀关闭
3. Pump all the shortening from the filter lines by running the filter pump motor until the shortening in the frypot appears to be bubbling or boiling. 一直用滤油泵将油从油管抽回锅缸直到出现气泡

### 3-11. CHANGING THE FILTER ENVELOPE

#### 更换滤油纸袋

The filter envelope should be changed after 10-12 filterings or whenever it becomes clogged with crumbs. Proceed as follows 在10—12次滤油后或无论什么时候滤纸被碎屑堵住, 滤纸就应该更换, 步骤如下:



Step 3

Filter Union

1. Move the main power switch to the OFF position. 把主电源开关打到“OFF”位
2. Remove and empty the condensation drain pan. 移去和倒空冷凝水盘
3. Disconnect the filter union and remove the drain pan from under the frypot. If available, a drain pan may have casters under it, allowing easy transport of filter pan and filter assembly. 断开滤油管接头, 并且从炸锅下面移走滤油油槽。有的冷凝水盘下有脚轮, 方便进出。



**This union could be hot! Use protective cloth or glove, or severe burns could result. 管子接头处很烫, 最好使用保护性的手套或者抹布, 否则会导致烫伤。**

**If the filter pan is moved while full of shortening, use care to prevent splashing, or burns could result. 如果滤油盘内放满了起酥油, 就需要特别小心, 避免热油溅出导致烫伤**



Step 4

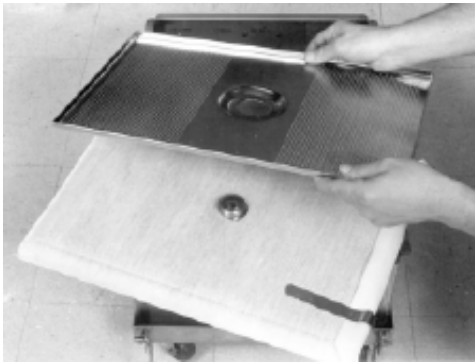
4. Lift the screen assembly from the drain pan. 从滤油槽中抬起滤油网组件





Step 6

5. Wipe the shortening and crumbs from the drain pan. Clean the drain pan with soap and water, then thoroughly rinse with hot water.  
把滤油槽中的油和碎屑擦去，用肥皂水清洗滤油槽，再用热水整个刷洗一遍
6. Unthread the suction standpipe from the screen assembly.  
从滤网组件上拧下吸油竖管



Step 7

7. Remove the crumb catcher and clean thoroughly with soap and water. Rinse thoroughly with hot water.  
取下拦截碎屑的筛子，用肥皂水彻底洗净并用热水彻底冲洗
8. Remove the filter clips and discard the filter envelope.  
取下滤纸夹，丢弃旧滤油纸袋
9. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.  
用肥皂水洗净滤网上、下面，然后用热水彻底冲洗

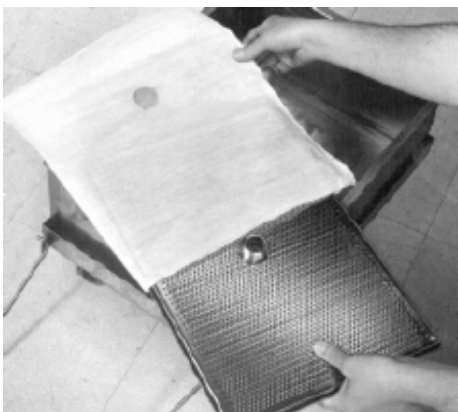


Step 8

## NOTICE

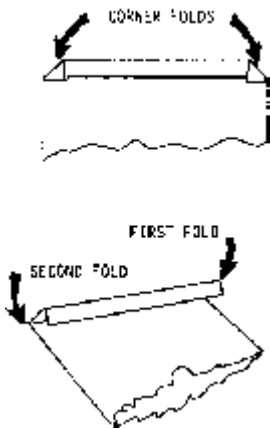
**Be sure that the filter screens, crumb catcher, filter clips, and the suction standpipe are thoroughly dry before assembly of filter envelope as water will dissolve the filter paper.** 因为可能浸碎滤袋，所以在组装滤纸之前，必须先擦干滤网，滤筛，滤纸夹和吸油竖管上的水。

10. Assemble the top filter screen to the bottom filter screen.  
装配上部滤网与下部滤网



Step 11

11. Slide the screens into a clean filter envelope.  
把滤网塞入一个干净的滤纸袋中。



12. Fold the corners in and then double fold the open end.  
将角折叠起来，然后将末端开口折两次。
13. Clamp the envelope in place with the two filter retaining clips.  
用两只滤纸夹住滤纸。
14. Replace the crumb catcher screen on top of the filter paper. Screw on the suction standpipe assembly.  
重新将滤筛装在滤纸的上方，拧紧吸油竖管。
15. Place complete filter screen assembly back into filter drain pan and slide pan back into place beneath the fryer.  
把完整的滤网组件放回到滤油槽内，然后再置于锅下
16. Connect the filter union by hand. Do not use a wrench to tighten.  
用手把滤油管的联接件联接起来，不要用扳钳拧得太紧
17. Slide the condensation drain pan back into place. The fryer is now ready to operate.  
将冷凝水槽放回原位，油炸锅便可待用

### **3-12. CHANGING THE CHARCOAL FILTER**

碳滤纸更换



**Step 3**

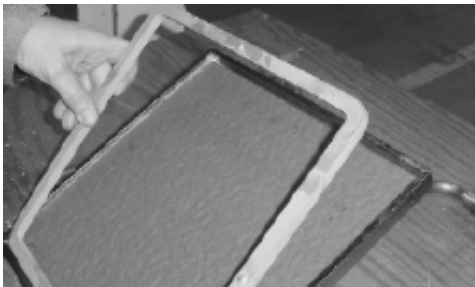
The charcoal filter be changed every day or whenever it becomes clogged with crumbs. Proceed as follows:

碳滤纸必须每天更换，否则会被碎屑阻塞。步骤如下

1. Move the main power switch to the OFF position.  
将主电源开关移至“OFF”位置
2. Remove and empty the condensation drain pan.  
取下并倒空冷凝水槽
3. Disconnect the filter union and remove the filter drain pan from beneath the frypot.  
拆开滤油管联接件，并移出炸锅下的滤油槽



**Step 7**



**Step 7**



**Step 9**

**Use protective cloth or glove when disconnecting the filter union and removing the charcoal filter assembly, or severe burns could result.**

此装置会很热，请务必使用保护手套或抹布，否则易致严重烫伤

**If the filter pan is moved while full of shortening, use care to prevent splashing, or severe burns could result.**

如果滤油盘内放满了起酥油，就需要特别小心，避免热油烫伤

4. An optional filter pan dolly can be used to safely transport filter pan filled with hot shortening.  
利用选购的滤油槽拖车能安全移出盛有热油的滤油槽。
5. Discard shortening, or pump shortening back into frypot.  
丢弃炸油，或者将其泵回油锅
6. Wearing protective gloves or using a cloth, remove the charcoal filter assembly from drain pan.  
把手会很热，请务必使用保护手套或抹布，否则易致严重烫伤
7. Set charcoal filter assembly on a counter or table and turn the 4 clips securing the charcoal pad frame, and pull frame from assembly.  
转动滤油槽内部的把手，松开滤油器框架
8. Remove and discard old filter pad. Clean and dry pan, frame, and grid thoroughly.  
丢弃旧的滤油垫子，清洗干净滤油槽及框架并使其干燥
9. Place grid, frame and new charcoal filter pad in assembly with smooth side facing the grid and secure with clips.  
将网格和新碳滤纸垫安装在框架上，光滑面朝下，并且用夹子紧固
10. Slide the drain pan back into place under the fryer and connect the filter union by hand. Do not use a wrench to tighten.  
将滤油槽放回炸锅下方的位置，用手联好联接件，不要再使用扳手旋紧。
11. Slide the condensation drain pan back into place. The fryer is now ready to operate.  
把冷凝水槽轻放至原位，现在炸锅就可待用了

**3-13. CLEANING**  
**THE FRYPOT**  
**清洗锅缸**

After the initial installation of the fryer, as well as before every change of shortening, the frypot should be thoroughly cleaned as follows首次安装炸锅后和在每次更换炸锅油前，应按如下步骤彻底清洗锅缸：

1. Turn the main power switch to OFF, and unplug unit from the wall receptacle. 主电源开关打到“OFF”位置，插头拔下



**Moving either the frypot, or filter pan, while containing hot shortening is not recommended. Hot shortening can splash out. Severe burns could result. 不论移动锅缸或滤油盘，都不要在有热油的情况下进行。否则热油会溅出来，导致烫伤。**

**The filter drain pan must be as far back under the fryer as it will go, and the cover in place. Be sure the hole in the cover lines up with the drain before opening the drain. Failure to follow these instructions causes splashing of shortening and could result in personal injury. 滤油槽必须安放在泄油阀之下，以防灼热炸油溅出，否则，可致炸油溅出和严重烫伤**

**3-13. CLEANING**  
**THE FRYPOT(Continued)**

2. If hot shortening is present in the frypot, it must be drained by slowly opening the drain valve handle one half turn. Leave for a few minutes, then slowly open the valve to the full open position. 如果炸锅内有热油，须慢慢打开泄油阀一半。推放一段时间后，将泄油阀旋至全开位置
3. Close the drain valve and discard the shortening in the filter pan. Then install the filter drain pan under the fryer, leaving out the filter screen assembly. 关闭泄油阀，丢弃滤油槽里的炸油，然后将年滤油槽装配于炸锅卜将滤网组件留在外面
4. Fill the frypot to the level indicator with hot water. Add 4 to 6 ounces of fryer cleaner (Henny Penny part number 12101) to the water and mix thoroughly. The fry basket can be placed inside frypot for cleaning. 将热水注入炸锅至液位线高度。加4~6盎司炸锅洗涤剂(Hennyhunny零件号：12101)充分混和，炸篮也可在炸锅里清洗



Always wear chemical splash goggles or face shield and protective rubber gloves when cleaning the frypot as the cleaning solution is highly alkaline. Avoid splashing or other contact of the solution with your eyes or skin. Severe burns and possible blindness can result. Carefully read the instructions on the cleaner. If solution comes in contact with your eyes, rinse thoroughly with cool water and see a physician immediately.

当清洗炸锅时，必需一直戴着以防化学溅出物的护目镜或面罩和保护性的橡皮手套，因为该洗涤剂是强碱性的，避免溅出物或者此洗涤剂接触你的眼睛和皮肤，否则会导致严重的灼伤和失明，请仔细阅读此洗涤剂上的说明书，如果该洗涤剂接触了你的眼睛，请用冷水彻底清洗并立即看医生。

5. Set the thermostat to 195°F and turn main power switch to the POWER position. 将温控器调至195F，然后将主电源开关旋至“POWER”位



**DO NOT CLOSE LID WITH WATER AND/OR CLEANER IN FRYPOT. WATER UNDER PRESSURE BECOMES SUPERHEATED. WHEN LID IS OPENED, ESCAPING WATER AND STEAM WILL RESULT IN SEVERE BURNS.**

决不要在炸锅加压状态下去清洗。让盖子敞开，压力下的水很热，如果它触及皮肤则可能导致严重烫伤

6. When the heat light goes out and solution temperature is at 195°F, immediately move the main power switch to OFF. 当加热指示灯熄灭，且溶液温度在195F，请立即将主电源开关移到“OFF”。

*Watch the cleaning solution constantly to make sure it does not boil over causing damage to controls.*

随时注视洗涤溶液，才能让它沸腾，否则将会损坏控制装置



If the cleaning solution in the frypot starts to foam and boil over, **immediately turn the power switch to OFF and do not try to contain it by closing the fryer lid** or severe burns could result.

**如果炸锅小的清洗溶液开始起泡沫和沸腾，请不要试图通过关炸锅盖子来控制，否则可能导致严重烫伤**

## NOTICE

Pour a cup of hot cleaning solution (taken from the frypot) into the condensation tower to keep it free and clean.

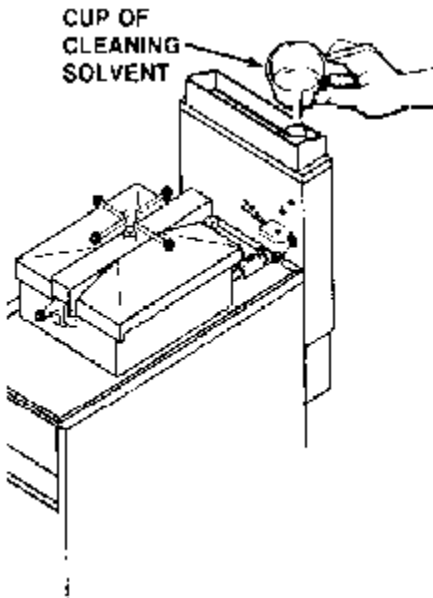
从锅缸内取一杯热的清洗溶液倒入排气管内，使其畅通和清洁

7. Let the cleaning solution stand for 15 to 20 minutes with the thermostat off.

将温控器关闭后，使清洗液静置15—20分钟

8. Using the fryer brush (Henny Penny part number 12105), scrub the inside of the frypot, the lid liner, and around the countertop of the fryer.

用炸锅刷(HennyPenny零件号12105)，不要使用钢刷，清刷锅缸内部、盖子衬板 and 炸锅的平台面周围。



## CAUTION

***Do not use the cleaning solution on the lid or the lid hinge. These parts are aluminum and will corrode if the PHT cleaner comes in contact with them.***

*不要使用清洗溶液清洗锅盖或铰链，此部件容易腐蚀*

***Do not use steel wool, other abrasive cleaners, or cleaners/sanitizers containing chlorine, bromine, iodine, or ammonia chemicals as these will deteriorate the stainless steel material and shorten the life of the unit.***

*不要使用钢丝绒或其他摩擦系数大的清洁材料，或者用包含酒精、碘酒或氨类化学成分的，以免损坏腐蚀不锈钢表面*

***Do not spray the unit with water, such as, with a garden hose. Failure to follow this caution could cause component failure.***

*不要用水冲淋设备，否则可能引起元件损坏。*

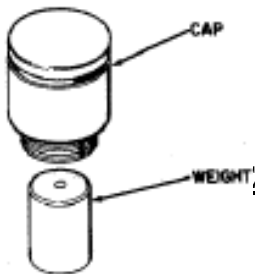
9. After cleaning, turn off the main power switch. Open the drain valve and drain the cleaning solution from the frypot into the drain pan and discard.  
清洗之后，关掉主电源开关，打开泄油阀，将从炸锅排出的清洗溶液放进滤油槽世并丢弃。
10. Replace the empty drain pan, close the drain valve and refill the frypot with plain hot water to proper level.  
重新安装倒空的滤油槽，关闭泄油阀，在炸锅世注入热水，加至适当标准
11. Add approximately 8 ounces of distilled vinegar and bring the solution to 195° F.  
加大约8盎司蒸馏醋，把溶液加热至195° F
12. Using a clean brush, scrub the interior of the frypot and lid liner. This will neutralize the alkaline left by the cleaning compound.  
用一支干净的刷子，擦净锅缸内部和盖子衬板，可中和残留的清洗剂
13. Drain the vinegar rinse water and discard.  
排干有醋的清洗水并丢弃
14. Rinse down the frypot, using clean hot water.  
用干净的热热水冲洗炸锅
15. Thoroughly dry the drain pan, and the frypot interior.  
彻底干燥泄油槽和锅缸内部

Make sure the inside of the frypot, the drain valve opening, and all the parts that will come in contact with the new shortening are as dry as possible. 保证炸锅内部和泄油阀孔道及所有可能接触新油的部分尽可能的干燥

16. Replace the clean filter assembly in the drain pan and install under fryer. 重新安置好在滤油槽内干净的滤油组件并在炸锅下装妥
17. Refill the fryer with fresh shortening重新注入新的起酥油.

### **3-14. CLEANING THE DEADWEIGHT ASSEMBLY**

清洗重锤阀组件



**3-14.**

At the end of each day, the deadweight assembly valve must be cleaned as follows每天结束时必须按如下步骤清洗重锤阀:



**DO NOT ATTEMPT TO REMOVE DEADWEIGHT CAP WHILE FRYER IS OPERATING. SEVERE BURNS OR OTHER INJURIES WILL RESULT.**

不要在炸锅操作的时候去处重锤阀帽，否则将引起严重烫伤

## DEADWEIGHT ASSEMBLY (Continued) 清洗重锤阀 (续)

1. Turn the main power switch to the OFF position. Be sure all pressure has been released and open the lid.  
关掉主电源开关，确定压力解除后，打开盖子
2. Unscrew the deadweight cap and remove the cap and deadweight.  
旋开阀帽，取下阀帽和重锤



**Step 3**



3. Clean the exhaust tube with stainless steel brush (Henny Penny part number 12147).  
将阀帽和重锤置于热的清洗剂液中，彻底清洗阀帽和重锤内部



**Step 5**

4. Clean the deadweight cap and weight in hot detergent water. Make certain to thoroughly clean the inside of the valve cap and the deadweight. 用热清洁溶液彻底清洗阀帽和重锤。
5. Clean the deadweight orifice and the inside of the deadweight assembly body with a clean lint-free cloth.  
用一块干净的松软抹布清洁喷嘴和阀体内部
6. Dry the deadweight and deadweight assembly cap.  
干燥阀帽和重锤
7. Replace deadweight and deadweight assembly cap. Finger tighten the cap.  
安装好阀帽和重锤，用手旋紧阀帽



**Step 6**



**Deadweight cap may be hot. Use protective cloth or glove, or burns could result.**  
阀帽可能较热，须使用手套，否则会导致烫伤  
**Failure to clean the deadweight assembly daily could result in the fryer building too much pressure. Severe injuries and burns could result.**



### **3-15. NIGHT CLOSING** **PROCEDURES**

#### **夜间关机步骤**

At the end of each day or shift, perform the following procedures:

每天结束时或换班时按如下步骤操作

1. Filter the shortening per Filtering of Shortening Section.  
滤油（参考滤油部分）
2. Move the main power switch and the thermostat switch to their OFF positions.  
将主电源开关和温控器开关移至“OFF”位置
3. Place the fryer basket in a sink for cleaning.  
把炸篮放在洗涤槽内清洗
4. Clean the deadweight assembly per Cleaning the Deadweight Assembly Section.  
清洗重锤阀，参考清洗重锤阀组件部分
5. Dump the water from the condensation drain pan.  
倒掉冷凝水槽中的水

#### **CAUTION**

*If disconnection of the cable restraint is necessary, be sure to reconnect the restraint after the fryer has been returned to its originally installed position.*

如果有必要拆除限制索，那么在炸锅回到其原始工作位置后，务必接上此限制索。

### 3-16. OPERATING INSTRUCTIONS FOR OPTIONAL DIRECT-CONNECT SHORTENING SYSTEM

#### 可选的快接的起酥油系统操作指引



1. Connect the female quick disconnect, that is attached to the hose in the rear of the fryer, to the correct male quick disconnect at the wall. Once attached, the hose can remain connected unless the fryer is moved. Figure 1.  
连接炸锅后部母快接插头接上公快接插头。一旦插上，管道就接上，除非炸锅移动。见Figure 1

#### **CAUTION**

*In order for the system to work properly, attach the hose to the shortening return line only. 为了保证此系统正常工作，只把该软管连接到回油管*

2. Open the drain valve and drop the shortening from the desired frypot, into the drain pan.

打开泄油阀，将起酥油从相关锅缸泄入泄油盘

3. Once all shortening is gone from frypot, turn the red handle counterclockwise, into the down position and hold. Figure 2.

一旦所有油都已经泄干净，将红把逆时针方向旋转到朝下的位置并握住



4. While holding the handle down, turn the POWER/PUMP switch to the PUMP position. Shortening is now pumped from the drain pan.  
当握住把手的时候，将电源/泵POWER/PUMP开关开到PUMP位置，起酥油从泄油盘泵出。

5. Once all the shortening is out of the drain pan, turn the POWER/PUMP switch to the OFF position.  
当所有油都泵出后，关闭电源POWER/PUMP /泵开关
6. Turn red handle back to original position.  
将红把手扳回原来位置
7. Frypot is now ready for fresh shortening.  
炸锅现在可以注入新鲜油了

### **3-17. REVERSING THE LID GASKET**

#### **翻转锅盖密封圈**



Reversing the lid gasket helps to prevent early failure of lid gasket and the loss of pressure during a cook cycle.  
翻转锅盖密封圈可以防止烹调过程中压力泄漏

1. Back the 4 lid liner screws (2 on each side) out about 1/2 inch (12.7 mm).将4个螺丝圈拧下

2. Using a thin blade screwdriver pry out the gasket at the corners, and then pull gasket from lid.用一个小螺丝刀将密封圈从角落撬起，然后将整个密封圈拽出

#### **NOTICE**

Check the gasket for any tears or nicks. If the gasket is damaged, it needs to be replaced.

检查密封圈是否有任何损坏，否则需要更换

3. Clean the gasket and gasket seat with hot water and cleaning detergent. Rinse with clean hot water.  
用热的清洁溶液清洁密封圈后密封圈槽。用热水冲洗干净。

4. Install the gasket with the “good” side out and tighten the 4 screws.将比较平整的一面朝外安装，拧紧4个螺丝

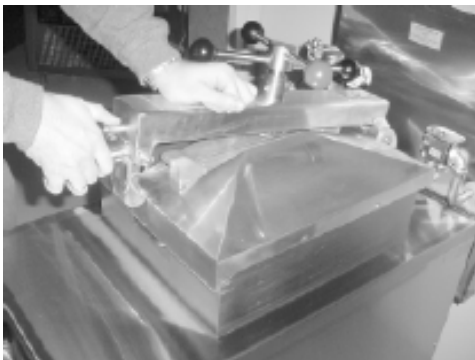
#### **NOTICE**

Install the four corners of the lid gasket. Smooth the gasket into place, working from the corners towards the middle of each side.

安装密封圈的四个角，先将密封圈放置到位，从边角往中间安装

### **3-18. LID LUBRICATION**

#### **锅盖润滑**



To extend the life of lid components, lubricate the ball seat and spindle, following the steps below.

为了延长锅盖元件的使用寿命，需要对球座、轴等进行润滑，参见以下步骤：

1. Close and latch the lid, and turn the spindle counterclockwise until it stops.  
关闭锅盖，插上插销，将轴逆时针方向转到不能转为止
2. Press down on the front of the cross bar, pull out the release pin, lift the latch, and raise the cross bar.  
按下十字杆，拖出栓，将插销抬起，升起十字杆
3. Using spindle lube (part no. 12124), lubricate the ball seat in the center of the lid cover.  
使用轴润滑油（号码：12124）润滑球座
4. Turn spindle clockwise until it stops and then lubricate the threads on the spindle using the spindle lube.  
顺时针转动直到不能转为止，然后润滑轴上螺纹
5. Turn the spindle counterclockwise until it stops, line up the lid cover with the cross bar, pull the release pin out, and firmly press the cross bar back into place.  
沿逆时针方向转动轴直到转不动为止，用十字杆升起锅盖，将栓拖出，将十字杆按到到位。
6. The fryer is now ready for use.  
现在炸锅可以使用了。

**3-19. LIMIT STOP  
ADJUSTMENT**  
**锅盖止动装置调整**

To extend the life of the lid gasket and help prevent steam leakage, check the limit stop adjustment quarterly, following the steps below.

为了延长锅盖密封圈的使用寿命，帮助防止漏气，每季度按照以下步骤检查锅盖止动装置：

1. Close and latch lid, and turn spindle counterclockwise until it stops.

关闭锅盖插上插销，将轴逆时针方向转到不能转为止

2. Using a 3/16" Allen wrench, loosen the 2 set screws on the outer collar of the limit stop.

使用3/16"内角螺丝扳手将止动装置上的凸钹环的两个螺丝松开

3. Turn the inner collar clockwise until it stops. 沿顺时针方向转凹钹环直到转不动为止

**NOTICE**

Insert a small screwdriver or Allen wrench in the hole in the inner collar to assist you in turning the collar.

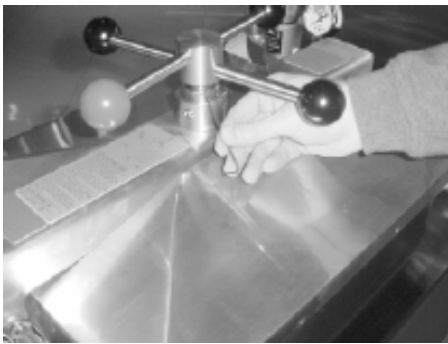
插入小螺丝刀或内角螺丝扳手可以更容易地转动凹钹环

4. Turn spindle clockwise until it stops. The lid gasket is now touching the frypot rim.

沿顺时针方向转动轴直到转不动为止。锅盖密封圈碰到锅缸边

5. From the front of the fryer, turn the spindle at least 3/4 of a turn, but not over 1 turn. One of the spindle arms should be lined up with the red ball of the latch, at this time.

在炸锅前面转动轴至少3/4圈，但不要超过1圈。其中的一个红球应同轴对齐



6. Slightly turn the spindle past this position, so it should show in about the 7 o'clock position.  
轻轻转动至7点钟位置

### NOTICE

The 7 o'clock position is only to allow slight additional turning of the spindle to relieve any side pressure against the locking pin. Side pressure holds the pin in the locked position, even after all the pressure has released.

7点钟位置只允许轻轻转动轴释放锁定栓的压力。此侧压力迫使栓即便在所有压力释放后仍然在锁定位置。

When adjustment is complete, if a black ball on the spindle is lined up with the red ball on the latch, unscrew the black ball and the red ball on the spindle and change places on the spindle. The red ball on the spindle should now line up with the red ball on the latch.

当调整结束后，如果是一个轴上黑球同插销上的红球对齐，那就把轴上黑球和红球拧下对换。现在就是轴和插销上两个红球对齐。

7. Turn the inner collar counterclockwise until it stops against the bottom hub of the spindle.  
逆时针方向转动凹锷环直到在轴的底部停止
8. Tighten Allen screws.  
拧紧螺丝

### NOTICE

If the lid cover fails to seal properly, steam escapes from around the gasket during frying. Readjust the limit stop, this time turning the spindle 1 full turn after the initial contact of the lid gasket with the frypot rim (step 5).

如果锅盖不能正常密封，烹调过程中，蒸汽会从密封圈中逸出。就需要重新调节，此次在第5步转1圈。



**DO NOT ATTEMPT TO REMOVE THE SAFETY VALVE WHILE FRYER IS OPERATING, OR SEVERE BURNS OR OTHER INJURIES WILL RESULT.**

**DO NOT DISASSEMBLE OR MODIFY THIS SAFETY RELIEF VALVE. TAMPERING WITH THIS VALVE COULD CAUSE SERIOUS INJURIES AND WILL VOID AGENCY APPROVALS AND APPLIANCE WARRANTY.**

不要在烹炸过程中除去安全阀，否则将引发严重烫伤和其他伤害事故

SAFETY VALVE



1. Remove deadweight cap and deadweight.  
除去重锤阀帽和重锤
2. Use a wrench to loosen the valve from the pipe elbow, turn counterclockwise to remove.  
使用扳手将阀松开，逆时针方向转动除下安全阀
3. Clean the inside of the pipe elbow with hot water.  
用热水清洗

### NOTICE

Turn the safety relief valve towards the rear of the fryer when reinstalling the relief valve.

当重新安装安全阀时将安全阀转向炸锅后部

4. Immerse the safety relief valve in a soapy water solution for 24 hours. Use a 1 to 1 dilution rate. The valve cannot be disassembled. It is factory preset to open at 14-1/2 pounds of pressure (999 mbar). If it does not open or close, it must be replaced.  
将安全阀浸入1比1肥皂水溶液24小时。此阀不能拆卸。工厂设定为14-1/2磅压力(999 mbar)打开。如果不能打开或关闭，必须给予更换。

**3-21. SEASONAL  
SHUTDOWN**  
**季节性关机**

1. Drain and clean the frypot per Cleaning the Frypot Section.  
排干和清洗炸锅，参看锅缸部分
2. Turn the main circuit breaker OFF and unplug the electrical cord, if possible.  
关闭主断路器开关，如果有可能则拔出电源插头
3. On gas models turn the gas valve to OFF. Shut off the gas valve on the main gas supply line.  
关闭煤气型炸锅上的气阀至“OFF”，关闭主要供气管路上的气阀
4. Close the lid but do not tighten the spindle.  
关上盖子，但不要拧紧十字轴
5. Remove and clean the condensation drain pan.  
取出并洗净冷凝水槽
6. Clean the inside of the steam exhaust tank on gas models.  
洗净煤气型炸锅内的蒸气排汽槽内侧

**3-22. CUT-UP  
FRIED CHICKEN**

1. Cut 2 1/2 to 2 3/4 pound (1.13-1.3 kg) net weight birds into 8 or 9 pieces. Nine pieces allows you to serve 3 three-piece dinners from each bird.
2. Wash the chicken parts and drain thoroughly. Break the thigh bone from the front of the backbone and remove excess fat from the thigh.
3. Bread the pieces in advance (if using Henny Penny Fryer Breading Mix) so that the breaded chicken will be held at least 30 minutes before frying. Breading in advance will give the breading an opportunity to permeate the meat and adhere better to the product. The pieces can be breaded and held refrigerated for as long as 24 hours before frying. This procedure eliminates continuous breading and will save labor.
4. Frying temperature for best results is 320°F (160°C) for 10 to 11 minutes.

**3-23. CHICKEN  
QUARTERS**

Follow the “Cut-up Fried Chicken” procedure above, allowing an additional 2 to 3 minutes for frying. The portions are larger and will need the additional frying time.



**3-24. BARBECUED  
CHICKEN**

1. Whole halves (2 to 2-1/2 lbs. (.9-1.13 kg) less giblets): Prepare the birds by washing and draining thoroughly.
2. Place them into the fryer whole or cut into halves.
3. The frying temperature is 310°F (154°C) for 12 minutes for halves. The whole birds should be fried at 310°F (154°C) for 15 minutes.
4. After the frying has been completed, place the halves or whole birds into a pan of warm barbecue sauce. For best results, allow a minimum of 30 minutes in barbecue sauce before serving.

**3-25. FRIED  
PORK CHOPS/  
VEAL CUTLETS**

1. Wash and drain the chops thoroughly.
2. Bread the pork chops (4 oz. portion, 1/2-inch to 3/4-inch (.11 kg, 12.7-19 mm) thick) with the Henny Penny Fryer Mix.
3. Fry at 315°F (157°C) for 5 minutes. If the chops are larger, allow an additional minute for each 2 ounce (.06 kg) increase per portion.

**3-26. BARBECUED  
PORK CHOPS**

1. Fry the chops (4 oz. (.11 kg) portion) for 5 minutes at 305°F (152°C).
2. After frying has been completed, place the chops in warm barbecue sauce.
3. The chops should remain in the barbecue sauce for 30 minutes prior to serving at 150°F (66°C) minimum.

**3-27. BARBECUED RIBS**

1. Prepare racks of ribs (racks of 2-1/2 pounds (1.13 kg) and under) by trimming excessive fat.
2. Cut the ribs into proper portions for serving before preparing. (Ribs lightly breaded with Henny Penny Fryer Mix before frying gives additional flavor.)

**3-27. BARBECUED RIBS**  
**(Continued)**

3. The ribs should be fried for 13 minutes at 275°F (135°C).
4. Ribs should then be brushed well on both sides with barbecue sauce, or placed in a pan of warm sauce.
5. Hold ribs in a sauce at 150°F (66°C), for 30 minutes so flavor can permeate.
6. Racks of ribs that exceed 2-1/2 pounds (.9 kg) will need additional time for frying. Use approximately 15 minutes for 3-pound (1.4 kg) racks.

**3-28. TOP SIRLOIN**  
**STEAK AND**  
**FILET MIGNON**

1. For steak (6 to 8 oz. (.17-.23 kg) portions, normal thickness) that is to be served brown outside with pink inside, fry for 4 minutes at 315°F (157°C).
2. To serve a steak with brown outside and no pink inside, fry for 7 to 8 minutes at 315°F (157°C).

**3-29. FISH FILLETS**

1. Clean, wash and drain. Use 4 oz. (.11 kg) size pieces.
2. Marinate or bread.
3. Fry for 3-1/2 minutes at 315°F (157°C).

**3-30. FROG LEGS**

1. Clean, wash, and drain.
2. Marinate or bread.
3. Fry for 7 minutes at 315°F (157°C).

**3-31. OYSTERS**

1. Clean, wash, and drain. Remove shell particles.
2. Bread.
3. Fry at 2 minutes at 315°F (157°C).

**3-32. SHRIMP**

1. Clean, wash, and drain.
2. Bread.
3. Fry for 3 minutes at 315°F (157°C).

**3-33. ROCK  
LOBSTER TAIL**

1. Clean, wash, and drain.
2. Fry for 6 minutes at 315°F (157°C).

**3-34. POTATOES**

1. Use U.S. No. 1 grade Idaho potatoes, unpeeled. Wash and cut into 8 wedges. Drain and bread.
2. Fry for 8 minutes at 315°F (157°C). If smaller potatoes are used, time may be reduced.

**3-35. CORN ON THE COB**

1. Clean, wash, and drain.
2. Fry for 4 minutes at 315°F (157°C).

**3-36. CAULIFLOWER**

1. Clean, wash, and drain.
2. Cut into 1 inch (25.4 mm) pieces.
3. Bread.
4. Fry for 2 minutes at 315°F (157°C).

## SECTION 4. TROUBLESHOOTING 简单故障排除

### 4-1. TROUBLESHOOTING GUIDE 故障排除指引

Problem 问题	Cause 原因	Correction 解决
Power switch ON but fryer completely inoperative 电源开但不操作	• Open Circuit 开路	• Fryer plugged in 插插头
Pressure not exhausting at end of cook cycle 烹调结束不释放压力	• Solenoid or Exhaust line clogged 电磁阀或排气管阻塞	• Check breaker or fuse at wall 检查墙上的断路器或保险丝
Operating pressure too high 操作压力太高	• Deadweight clogged 重锤堵塞	• Turn OFF and allow fryer to cool to release the pressure in frypot; have all lines, solenoid, and exhaust tank cleaned 关闭炸锅释放压力, 清洁所有管道、电磁阀和排气管
		• Turn OFF and allow fryer to cool to release the pressure in frypot; clean deadweight; see Cleaning the Deadweight Assembly Section 关闭炸锅冷却释放压力, 清洁重锤, 参考清洁重锤组件部分



**DO NOT OPERATE UNIT IF PRESSURE GAUGE SHOWS HIGH PRESSURE CONDITIONS. SEVERE INJURIES AND BURNS WILL RESULT. IMMEDIATELY PLACE THE POWER/PUMP SWITCH IN THE OFF POSITION, WHICH RELEASES THE PRESSURE BY ALLOWING THE UNIT TO COOL. DO NOT RESUME USE OF UNIT UNTIL CAUSE OF HIGH PRESSURE HAS BEEN FOUND AND CORRECTED.**

在压力表指示压力太高的情况下不要再操作设备, 否则引发严重人身伤害。应立即关闭POWER/PUMP开关, 冷却设备释放压力。直到找出压力高的原因都不要操作设备。

Pressure does not build 没有压力	• Not enough product in frypot 锅缸内没有足够产品	• Place full capacity product in frypot when using fresh shortening 当用新鲜油时要放入满额产品
	• Metal shipping spacer not removed from deadweight 金属重锤支撑没有取出	• Remove shipping spacer; see Unpacking Instructions Section 取出支撑, 见拆除包装部分
	• Faulty timer component 定时器元件损坏	• Have timer checked by service technician 由技术员检查定时器
	• Lid gasket leaking 锅盖漏气	• Reverse or replace lid gasket 翻转或更换密封圈

## Problem问题

## Cause原因

## Correction解决

Shortening not heating  
油不热

- Gas valve knob turned to the OFF position  
煤气球阀在OFF位置
- Drain valve open  
泄油阀打开
- High temperature limit tripped  
高保跳

- Make sure gas control valve knob is turned to the ON position  
将煤气球阀转到ON位置
- Close drain valve  
关闭泄油阀
- Reset high temperature limit; see Operating Controls Section 重新设定见操作控制

Foaming or boiling over  
冒泡或沸腾

- See Boil-Over chart on fryer and beginning of Operation Section in this manual  
见本手册煮锅部分

- Follow Boil-Over procedures from chart按照煮锅步骤

Shortening not draining  
不泄油

Filter motor won't run  
油车马达不转

- Drain valve clogged  
泄油阀堵塞
- Motor overheated  
马达过热

- Push cleaning rod through open drain valve用清洁杆疏通
- Reset motor; see Filter Pump Motor Protector-Manual Reset Section  
重新启动马达, 见马达保护器部分

## NOTICE

More detailed troubleshooting information is available in the Technical Manual, available at [www.hennypenny.com](http://www.hennypenny.com), or 800-417-8405 or 937-456-8405.

在技术手册内有更多故障排除信息, 可以从[www.hennypenny.com](http://www.hennypenny.com)下载或拨打800-417-8405 or 937-456-8405索取.

## GLOSSARY

### HENNY PENNY PRESSURE FRYERS

air valve

a valve that allows air into the filter lines when the pump is on in the mixing mode on eight head fryers

airflow switch	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 on eight head gas fryers
blower	located on the rear of an eight head 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
breeding	a flour and seasoning mixture used to coat the product prior to frying
burner assembly ( <i>gas fryers only</i> )	an assembly on gas fryers that houses the pilot light which ignites the gas that heats the fryer
burner chamber ( <i>gas fryers only</i> )	the area on four head fryers in which the gas combustion that heats the shortening takes place
burner tubes ( <i>gas fryers only</i> )	the tubes in eight head fryers 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
condensation drain pan	a pan located at the bottom of the fryer that collects condensation from the steam exhaust system; the pan should be removed and emptied periodically
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
cool	a preset temperature, usually 250° F (121° C) or less, which can be manually or automatically switched to, to save the life of the shortening, when not cooking.
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 enabling the eight head fryer lid to lift easily
cracklings	the crumbs of breading 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
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
deadweight	a metal cylinder that works with the orifice to regulate the amount of steam entering the deadweight assembly

deadweight valve assembly	an assembly that controls pressure inside the frypot; the entire deadweight assembly should be cleaned according to the recommended procedures; the assembly is made up of the deadweight, the deadweight cap, the deadweight orifice, the deadweight valve, and the deadweight body
deadweight cap	a threaded cap that screws onto the deadweight valve housing
deadweight orifice	an opening that regulates the amount of steam entering the deadweight assembly
deadweight body	a container that holds the deadweight assembly
dilution box ( <i>gas fryers only</i> )	a metal air intake device on the rear of eight head fryers which allows the blower to pull in fresh air
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
drop temperature	the starting, preset cooking temperature, at which product is placed in the shortening
dumping table	a table onto which the cooked product is dumped after removal from the frypot
exhaust hose	a hose used to vent steam from the frypot on eight head fryers
fill lines	the lines marked on the interior rear 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 union	the threaded connection between the fryer and the filter system that can be connected or released without tools
filter drain pan	a pan that rolls or 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 quick disconnect	an optional connection on the fryers allowing the filter rinse hose to be connected or released without tools
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, and two filter clips ( <i>Note: four head fryers have three filter screens that include a crumb catcher</i> )
flame sensors ( <i>gas fryers only</i> )	the sensors that shut off the gas supply to eight head gas fryers if the pilot light goes out or does not light
flashpoint	the temperature at which shortening ignites
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

gas control valve ( <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 ( <i>gas fryers only</i> )	the knob that opens and closes the gas control valve
gas pressure regulator ( <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 (216°C) on eight head fryers and 450°F (232°C) on four head fryers
idle	a preset temperature, usually 250° F (121° C) or less, which can be manually or automatically switched to, to save the life of the shortening, when not cooking.
ignition modules	two modules that send electrical energy to the spark igniters that ignite the pilot lights on eight head 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	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, lid latch, and lid gasket ( <i>Note: on four head fryers, the lid assembly includes spindles</i> )
lid gasket	the gasket around the lid that creates a seal when the lid is properly latched
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 while it is locked into place
manual shutoff valve ( <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
P-H-T	the automatic control of pressure, heat, and time to produce appealing food product
pilot orifice ( <i>gas fryers only</i> )	a controlled opening for the pilot light located on the burner assembly
pilot light ( <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



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
pressure gauge	the gauge located on the left rear corner of the frypot that shows the pressure inside the frypot
pressure pad	a piece of plastic on eight head fryers located between the lid locking arm and the lid casting that helps create the seal for the lid; only a service technician should perform maintenance or repair on the pressure pad
product	a food item cooked in the fryer
ready	the starting, preset cooking temperature, at which product is placed in the shortening
safety relief valve	a spring-loaded valve that automatically releases excess pressure if the operating valve becomes obstructed; if the safety relief valve activates, turn the Power/Pump switch to OFF to release all pressure from the frypot
setpoint	a preset cooking temperature; the setpoint is a programmable feature
shipping spacer	a spacer located in the deadweight assembly for protection during shipment
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
sift breading	the process of removing clumps from breading
solenoid valve	a valve used to generate or release pressure for the cook cycle
spark igniters ( <i>gas fryers only</i> )	the igniters that create a spark to ignite the pilot lights on eight head gas fryers ( <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 probe communicates with the control panel





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