



**Henny Penny**  
**Open Fryer**  
**Model OFE-101**

恒鹏（苏州）设备有限公司  
开口炸锅操作指导书  
型号： **OFE-101**

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# OPERATOR'S MANUAL

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FM07-170-E  
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## NOTICE

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

The Model OFE-101 open fryer cannot be operated without electric power. The unit will automatically return to normal operation when power is restored.

本操作手册和接线图一定要妥善保管,以备将来参考

OFE-101 可以连续工作在有电源供应的状况下,中途停电不影响其功能,恢复供电后该炸锅可自动恢复正常。



**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,调整,服务和维护可能财产损失和人身伤害,甚至死亡。请您在安装和维护维修该机器前仔细阅读安装,操作和维护说明。



**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.**

不要在该设备附近存放汽油或任何易燃易爆物品,负责可能引起火灾或爆炸。

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## SECTION 1. INTRODUCTION 介绍

### 1-1. INTRODUCTION 介绍

The Henny Penny Open Fryer is a basic unit of food equipment designed to cook foods better and easier. This unit is used only in institutional and commercial food service operations.

恒鹏公司的炸锅可使烹炸食品更好更方便，该炸锅仅做商业用途

### 1-2. FEATURES 特点

- Easily cleaned 易清洗
- 55 lb-65lb. (24.94-29.47 kg.) shortening capacity  
55-65 磅 (24.94-29.47 公斤) 炸油
- 2 Half size baskets per well(option) 2 个炸蓝(可选)
- Stainless steel construction 不锈钢结构
- Manual reset high limit control 高温极限可手动恢复
- Filter is option 可选滤油系统

### 1-3. PROPER CARE 保养

As in any unit of food servicing equipment, the open fryer does require care and maintenance. Requirements for the maintenance and cleaning are contained in this manual and must become a regular part of the operation of the unit at all times. 和其他食品设备一样，开口炸锅需要维护和保养。维护和清洁是日常维护工作的一部分。

### 1-4. ASSISTANCE 协助

Should you require outside assistance, call your local independent Henny Penny distributor in your area, call Henny Penny Corp. at 0512-89180268 , or go to Henny Penny online at [www.hennypenny.com](http://www.hennypenny.com).

您有任何需要协助的问题请与我们的代理商联系，或者打 0512-89180268，或者访问我们的网站 [www.hennypenny.com](http://www.hennypenny.com)

## 1-5. SAFETY 安全

The Henny Penny Open Fryer has many safety features incorporated. However, the only way to ensure safe operation is to fully understand the proper installation, operation, and maintenance procedures. The instructions in this manual have been prepared to aid you in learning the proper procedures. Where information is of particular importance or is safety related, the words DANGER, WARNING, CAUTION, or NOTE are used. Their usage is described on the next page:安全是我们产品的重要特征。然而正确安装，操作和维护是保证安全的唯一途径。为保证您正确理解，我们用了**危险，警告，小心和注意**字样，具体含义如下：



**SAFETY ALERT SYMBOL** is used with DANGER, WARNING or CAUTION which indicates a personal injury type hazard.用于**危险，警告，小心**的安全警告标记现实可能会有人身伤害

**NOTICE** is used to highlight especially important information. “**注意**”表明有特别重要的信息

**CAUTION** used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage. “**小心**”表明有潜在的**危险**，忽视可能造成财产损失

**CAUTION** used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.加感叹号的“**小心**”表明有潜在的**危险**，忽视可能造成小的中等的伤害。

**WARNING** indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury. “**警告**”表明存在潜在的**危险**情况，如果忽视可导致严重的伤害。

**DANGER** INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY. “**危险**”表明存在潜在的严重的**危险**情况，如果忽视可导致严重的伤害甚至死亡。

## SECTION 2. INSTALLATION 安装

### 2-1. INTRODUCTION 介绍

This section provides the installation instructions for the Henny Penny Open Fryer. 本章提供开口炸锅的安装方法

### NOTICE

Installation of the unit should be performed only by a qualified service technician. 安装需由专业人员完成



**Do not puncture the unit with any objects such as drills or screws as component damage or electrical shock could result.** 不要用手枪钻或螺钉等在机器外壁钻孔，这样可能破坏结构或遭到电击

### 2-2. UNPACKING 拆箱

The Henny Penny Open Fryer has been tested, inspected, and expertly packed to ensure arrival at its destination in the best possible condition. The unit is banded to a wooden skid and then packed inside a heavy cardboard carton with sufficient padding to withstand normal shipping treatment. 本开口炸锅经过检查，测试，用木栈板和结实的包装箱及衬板进行包装托运，经得起正常运输的颠簸

### NOTICE

Any shipping damage should be noted in the presence of the delivery agent and signed prior to his or her departure. 在拆包前发现任何损伤应当向托运者指出

**2-3. LEVELING THE OPEN FRYER 水平安装炸锅**

For proper operation, the open fryer should be level from side to side and front to back. Using a level placed on the flat areas around the frypot collar, adjust the casters until the unit is level. 为正确操作，开口炸锅应水平安装，调整脚轮保证其安装水平。

**2-4. VENTILATION OF OPEN FRYER 保证通风**

The open fryer should be located with provision for venting into an adequate exhaust hood or ventilation system. This is essential to permit efficient removal of the steam exhaust and frying odors. Special precaution must be taken in designing an exhaust canopy to avoid interference with the operation of the open fryer. We recommend you consult a local ventilation or heating company to help in designing an adequate system. 开口炸锅应装有排气扇等通风设备，保证因烹炸食品所产生的异味及时排出并避免影响操作，我们推荐您找专业的公司安装排风设备。

**2-5. ELECTRICAL REQUIREMENTS OFE-101 供电要求**

Refer to the table below for supply wiring and fusing.

参考以下参数

电压 (V)	相数	功率 (KW)	电流 (A)
380-415	3	14.4	20








**To avoid electrical shock, this fryer must be adequately and safely grounded (earthed). Refer to local electrical codes for correct grounding (earthing) procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70-(the current edition).**

为避免电击的发生，炸锅要充分接地，请参考当地的相关标准和文件

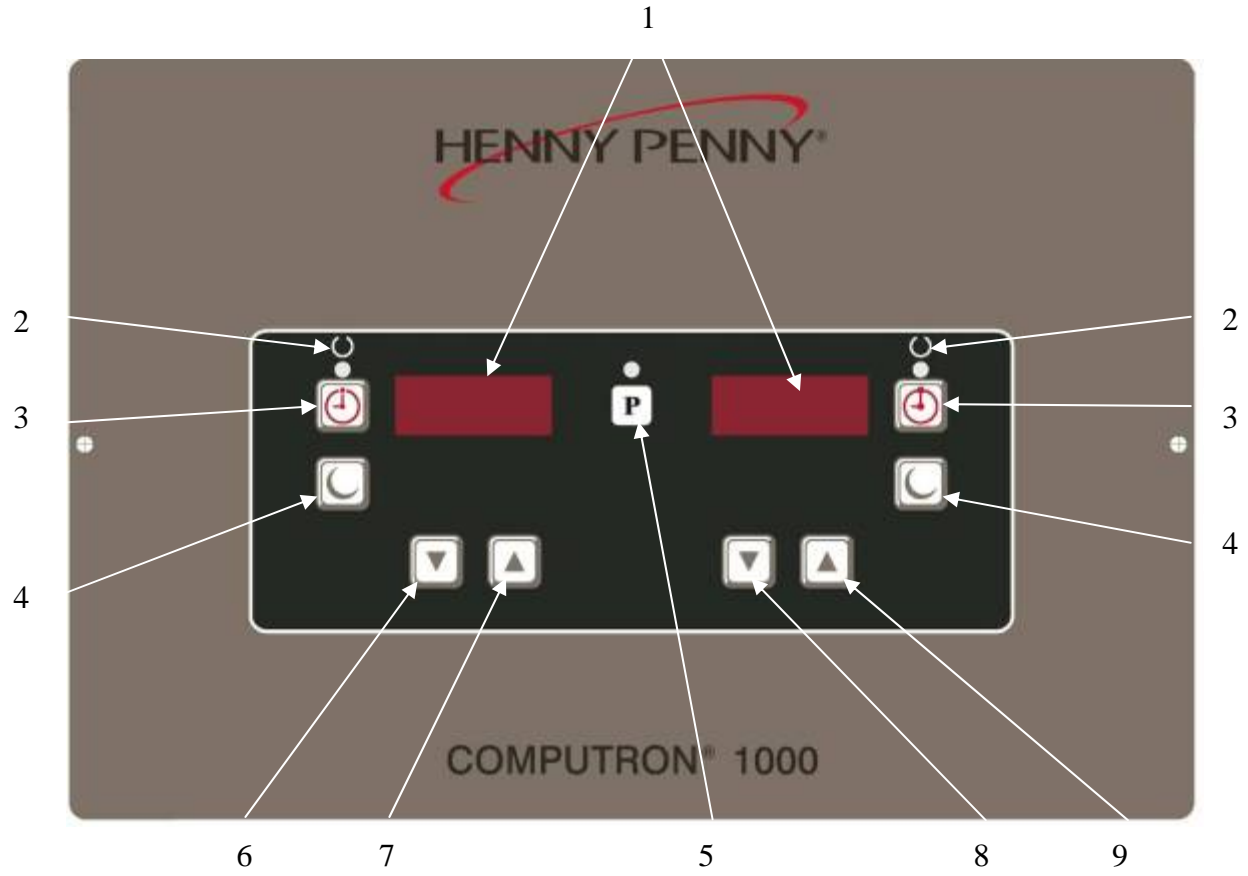
## SECTION 3. OPERATION

### 3-1. OPERATING COMPONENTS C1000 CONTROLS

Reference Figure 3-1. 参考图 3-1

Fig. No.	Item No.	Description	Function
3-1	1	Digital Display 数显屏	Shows the shortening temperature, the timer countdown in the Cook Cycle, and the selections in the Program Mode; the temperature of the shortening can be shown by pressing <b>[P]</b> once, or twice to view set-point temperature; if shortening temperature exceeds 425°F (218°C), the display reads “E-5, FRYER TOO HOT” 用来显示油温，烹饪时间。可以通过 <b>[P]</b> 来设定设定油温或者按两次来查设定温度。
3-1	2		This LED lights when the shortening temperature is within 5° of the setpoint temperature, signaling the operator that the shortening temperature is now at the proper temperature for dropping product into the frypot 准备就绪灯亮就表示现在油温在设定温度的正负 5 度范围内，可以用来烹饪产品
3-1	3		The timer buttons are used to start and stop Cook Cycles 计时器按钮用来烹饪周期的开始和停止
3-1	4		The idle buttons are used to start an Idle Mode which reduces the temperature of the shortening during non-use periods 空闲按钮用于在设备空闲时启动空闲模式，将温度保存在一个较低的温度内以节省能源
3-1	5		The program button is used to access the Program Modes; also, once in the Program Mode, it is used to advance to the next parameter 程序按钮用来进入编程模式，可以修改一些相关的参数
3-1	6 & 7		Used to adjust the value of the currently displayed setting in the Program Mode and to change set-point temperature for the left frypot, or basket 用来在编程模式下修改参数
3-1	8 & 9		Used to adjust the value of the currently displayed setting in the Program Mode and to change set-point temperature for the right frypot, or basket 用来在编程模式下修改参数





**Figure 3-1**

**3-2. FILLING OR  
ADDING SHORTENING**  
**注油或增加油**

**CAUTION**

*The shortening level must always be above the heating elements when the fryer is heating and at the frypot level indicators on the rear of the frypot. Failure to follow these instructions could result in a fire and/or damage to the fryer. Less than level will caught fire.*  
烹炸产品时油必须在油位线之间，否则可能导致火灾或人身伤害。低于油位线有着火的危险。

*When using solid shortening, it is recommended to melt the shortening on an outside heating source before placing it in the frypots. The heating element must be completely submerged in shortening. Fire or damage to the frypot could result.*

当使用固体油时，在融油时必须使油覆盖加热器。否则可能导致火灾或人身伤害

1. It is recommended that a high quality frying shortening be used in the open fryer. Some low grade shortenings have a high moisture content and will cause foaming and boiling over.  
推荐用高质量的炸油，一些低质量的油中含有水，可引起过多的泡沫和飞溅



**Wear gloves to avoid severe burns when pouring hot shortening into frypot. Shortening and all metal parts that are in contact with the shortening are extremely hot, and take care to avoid splashing.**


油和其接触的金属件很烫，所以当把热油加入锅筒时戴上手套，同时避免飞溅以防烫伤，

2. Cold shortening should be filled to the lower indicator when the frypot has 2 indicator lines,  
油位必须在两条油位线之间.


### **3-3. C1000 OPERATIONS AND PROCEDURES**

The Computron 1000 controls are available on both split frypot and full frypot fryers. The following is a brief description of the operating procedures for fryers with these controls. 无论是分体式的电控炸锅，还是合体式的电控炸锅，上面都配有 C1000 控件。以上为带有此控件的炸锅，其操作规程如下：


1. Be sure the drain valve is in the closed position.  
确定排水阀位于关闭的状态
2. Place basket support inside of frypot.  
将炸篮支架放入炸锅内
3. Make sure frypot is filled with shortening to the proper level. 确定加入炸锅里的油达到要求的油位线
4. Display shows “OFF” until power switch is turned to the ON position. Display now shows the cook time and the unit automatically goes into the Melt Cycle until the shortening temperature reaches 230°F (110°C). The control then automatically exits the Melt Cycle.  
显示器在开关拨至“开”状态之前，一直显示为“OFF”（关闭）。显示器开始显示烹制时间，设备开始自动地进入到熔解程序，直至油温达到 250°F (121°C)。之后，控件会自动地退出熔解程序。

The Melt Cycle may be bypassed, if desired, by pressing and holding  for 3 seconds.

如果需要的话，按此键  3秒钟可以略过熔解程序。

5. Once out of the Melt Cycle, the shortening is heated until  lights and the cook time is displayed.

Thoroughly stir shortening to stabilize the temperature throughout the frypots.

熔解过程结束后，炸锅里的油便开始加热，直至  灯亮，此时显示器上会显示出烹制时间；充分搅拌炸油以均衡锅缸里的油温。

6. Before loading product into the baskets, lower baskets into the hot shortening to keep the product from sticking to the baskets.  
在将食物装入炸篮之前，将炸篮放入热油内，以防止食物粘在炸篮上。
7. Once the shortening temperature has stabilized at the setpoint temperature, lower the basket with product into the frypot.  
等油温稳定后，将炸篮和食物一起放入炸锅的锅缸里

**3-3. C1000 OPERATIONS  
AND PROCEDURES  
(Continued)**



**Do not overload, or place product with extreme moisture content into the basket. 12.5 lbs. (5.7 kg) is the maximum amount of product per frypot (6.25 lbs. (2.8 kg) maximum for the split frypot fryers). Failure to follow these directions can result in shortening overflowing the frypot. Serious burns or damage to the unit could result.** 不要在炸篮里放入太多的食品，也不要

在炸篮里放入水分含量过高的产品。每个炸锅锅缸的最大容量为 12.5 磅（5.7kg），而分体式炸锅锅缸的最大容量为 6.25 磅（2.8kg）；如果不按以上要求进行操作，可能会导致热油溢出，会对设备带来损伤

- If the right basket was dropped into the shortening, then press the right .

If the left basket was dropped, then press the left .  
如果放入油里的是右边的炸篮，请按右边的 键；  
如果放入油里的是左边的炸篮，请按左边的 键。

- The timer on the appropriate side (right or left) starts counting down. 这时左边（或右边）的计时器便开始倒计时

**NOTICE**

The timing operation of the two sides of the control is entirely independent of each other. One may be set, started, or stopped without affecting the other.

两边的计时器操作是各自独立的。设定、启动、或关闭任何一边不会影响另一边的正常操作

- At the end of the Cook Cycle a tone will sound and the display flashes “DONE”. Press button and lift the basket from the shortening.  
烹制过程结束之时，会有鸣叫声响起，此时显示器显示 “DONE”（完成）。按 键，将炸篮从油里提起

**3-4. C1000 PROGRAMMING  
INSTRUCTIONS**



**Timer Programming**



- Anytime the cook time is displayed, press under the appropriate display to change the cook time.  
1. 在显示烹制时间的情况下，按 键可以更改烹制时间

**Set-Point Temperature Programming 设定预定好的温度**



- Press once to view the actual shortening temperature and press again to view the set-point temperature.



按一次 **P** 键，操作者将看到实际的油温，再按一次 **P** 键，操作者将看到预先设定好的油温；

2. While the set-point temperature is in the display, press   to change the set-point temperature.

如果显示器上显示的是预先设定好的油温，按   键可以更改预先设定好的油温

## NOTICE



If “LOCK” shows in display when pressing   , the controls are locked and must be unlocked before changing the time or set-point temperature. See C1000 Special Programming Section.

按   键，控件被锁定，这时显示器上显示“LOCK”（锁定）字样；如果要更换时间或设定温度，必须先解锁控件。见C1000特殊编程部分；

### 3-5. C1000 SPECIAL PROGRAMMING


Special Programming is used to set the items below:  
特殊编程用于设定以下内容

- Fahrenheit or Celsius 华氏温度或摄氏温度
- Initialize System 系统初始化
- Lock or Unlock Controls 锁定或解锁控件
- Fryer Type – Electric; Gas w/standing pilot; Gas w/electronic ignition; Gas-Induced Draft  
炸锅类型——电炸锅；配有常备点火设备的煤气炸锅；配有电子点火设备的煤气炸锅；配有引风机的煤气炸锅
- Split or Full Vat (frypot) 分体式或合体式锅缸

1. To enter Special Programming, turn off power switch (either side). Press and hold **P** and turn the power switch back on.  
关掉任何一边的电源开关，进入到特殊编程。持续按 **P** 键后将电源开关重新打开；
2. “SPEC” “PROG” followed by, “DEG” “°F” or “°C”.  
Use   to change to “°F” or “°C” or vice versa.


显示器上会显示“SPEC” “PROG”字样，随后会出现 DEG” “°F” 或 “°C”字样；按   键选择“°F” 或 “°C”，反之亦然；



3. Press **P** and “INIT” shows in the display.

Press and hold the right  and display shows “In-3”, “In-2”, “In-1” followed by “Init Sys” “DONE DONE”.



The controls now are reset to factory parameters, the time set to 0:00 and temperature 190°F or 88°C.



按 **[P]** 键，这时显示器上将显示“INIT”字样；



持续按右边的  键，显示器上将显示“In-3”，“In-2”，“In-1”字样，接着会出现“Init Sys”“DONE DONE”字样；此时控制器被重新设定回厂方设定的参数，时间为0:00，温度为190°F或88°C；



4. Press **[P]** and “LOCK” or “UNLOCK” shows in the displays. Use   to change from “LOCK” to



“UNLOCK, or vice versa.

按 **[P]** 键，显示器会显示“LOCK”（锁定）或“UNLOCK”（解锁）字样；按   键，在“LOCK”（锁定）和“UNLOCK”（解锁）之间切换，反之亦然；

5. Press **[P]** and “FRYR” shows in the display. Use   to change the fryer type: “ELEC” for electric models; “GAS” for units with standing pilot; SSI for units with solid state ignition; IDG for units with induced draft gas burners.

按 **[P]** 键，显示器上显示“FRYR”（烹制）字样；通过   键，更换炸锅类型：“ELEC”代表“电炸锅”；“GAS”代表“配有常备点火设备的煤气炸锅”；SSI代表“配有固态点火设备的炸锅”；IDG代表“配有引风机的煤气炸锅”

6. Press **[P]** and “VAT” shows in the display. Use   to change the vat (frypot) type from “SPLIT” to “FULL” or vice versa.

按 **[P]** 键，显示器上显示“VAT”字样；通过   键，将锅缸类型由“SPLIT”切换成“FULL”，反之亦然；应该设定为“FULL VAT”；

7. Press and hold **[P]** to exit Special Programming at any time. 任何时候持续按 **[P]** 键，退出特殊程序。

**3-6. CARE OF SHORTENING**  
**注油操作注意事项**



**FOLLOW THE INSTRUCTIONS BELOW TO AVOID SHORTENING OVERFLOWING THE FRYPOT, WHICH COULD RESULT IN SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE.**

依照以下指示做以避免溢出锅筒而导致烫伤，人身伤害，火灾和（或）财产损失

1. Maintain the shortening at the proper cooking level. Add fresh shortening as needed.  
保证加入新鲜的油，并油在两个油位线之间
2. Discard any shortening which has a bad flavor or shows signs of excessive foaming or boiling. Keep the frypot clean.  
废弃有异味和测试不达标的油，保证炸锅清洁



**WITH PROLONGED USE, THE FLASHPOINT OF SHORTENING IS REDUCED. DISCARD SHORTENING IF IT SHOWS SIGNS OF EXCESSIVE SMOKING OR FOAMING. SERIOUS BURNS, PERSONAL INJURY, FIRE, AND/OR PROPERTY DAMAGE COULD RESULT.**

为延长油使用寿命，减少闪点的发生，废弃冒烟和测试不达标的油，否则可能导致烫伤，人身伤害，火灾和（或）财产损失

**3-7. FILTERING OF  
SHORTENING**  
**过滤油注意事项**

1. Turn the main switch to the OFF position. Remove and clean the fry basket in soap and water. Rinse thoroughly. 关掉电源，把炸篮放在肥皂水里，彻底漂洗。

**NOTICE**

Best results are obtained when shortening is filtered at the normal frying temperature. 在烹炸温度下过滤效果最好

2. Use a metal spatula to remove any build up from the sides of the frypot. Do not scrape heating elements on electric models. 有专有的刮刀清洁锅筒内壁。不要刮加热管

**CAUTION**

*Scraping the electric fryer elements, produces scratches in these surfaces causing breading to stick and burn.*

刮加热管可能导致管子爆裂

**WARNING**  
**BURN RISK**

**The filter drain pan must be placed all the way to the front of the fryer. Be sure dairy union is connected .Failure to follow these instructions causes splashing of shortening and could result in personal injury. Surfaces of fryer and baskets will be hot. Use care when filtering to avoid getting burned.**

滤油盘必须从锅筒前面装在锅筒下。在打开泄油阀之前确认滤油管连接好。滤油系统结构损坏可能导致油飞溅和人身伤害。炸锅和炸篮表面很热，使用时务必小心，以免烫伤

3. Slowly turn drain valve handle a half turn. Leave for a few minutes, then slowly, fully open drain valve. This prevents much splashing of the hot shortening as it drains 小心打开泄油阀开关，开始时只打开一半，过段时间后在全部打开，这样可以避免油飞溅。

4. As the shortening drains from the frypot, use brushes on the heating elements. If the drain fills with breading, use straight white brush to push excess breading into the filter drain pan.

在油流入泄油盘的过程中清洗锅筒的四壁，用黑刷清洗加热器，如果泄油阀里有面粉渣，用直白刷清洗使其流入泄油盘里。

**DRAIN VALVE HANDLE FILTER VALVE HANDLE**

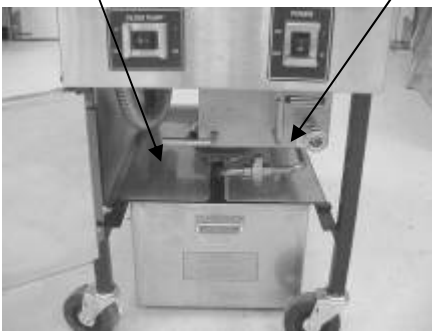


Figure 3-3

**3-7. FILTERING OF  
SHORTENING**

**((Continued) (接上页)  
过滤油注意事项**



**IF THERE ARE AIR BUBBLES COMING UP IN THE SHORTENING BEFORE ALL SHORTENING IS PUMPED UP, 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 WEAR PROTECTIVE GLOVES OR CLOTH WHEN TIGHTENING THE UNION. THIS UNION WILL BE HOT. SEVERE BURNS COULD RESULT.**

在油没有全部抽完之前如果有气泡从油中溢出，可能的原因是油管没有正确安装。如果这样，请立即关闭泄油阀。在连接活结时戴好防护手套，穿好防护衣，因为活结很热，可能会发生严重烧伤

5. Pump all of the shortening out of the filter drain pan and back into the frypot. When the pump is pumping air only, move the pump switch from PUMP to OFF  
把油抽回锅筒，如果泵只抽空气请立即关闭
  
- 6 Check the level of the shortening in the frypot. Add fresh shortening if necessary, until it reaches the bottom level indicator line on the right wall of the frypot.  
检查炸油是否达到锅筒内右侧的油位线，如果没有加入新鲜的炸油



About 10 to 12 filterings can be made with one filter paper envelope, depending on:

10-12 步可能需要更换滤纸，是否更取决于：

- the quantity and type of product fried and filtered  
烹炸和过滤的产品数量和类型
- the type of breading used  
面粉的类型

**3-7. FILTERING OF  
SHORTENING**

**((Continued) (接上页))**

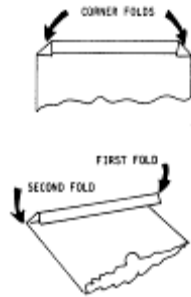
**过滤油注意事项**

- the amount of crumbs left inside the filter drain pan. When the filter screen assembly and filter paper become clogged, and the pumping flow slows. Clean the filter screen assembly and change the filter envelope.

留在滤油盘里的残渣数量，如果滤纸堵塞，泵流速满，就要清理滤油管，更换滤纸。

- 7 To continue cooking, move the main POWER switch to the ON position, and shortening reheats.  
继续烹炸，打开电源，油开始回温。

**3-8. FILTER PUMP PROBLEM  
PREVENTION 过滤泵问题防范**



**Figure 3-6**

To help prevent filter pump problems: 正确安装滤纸:

1. Properly install paper envelope over the filter screens. Fold the open end of the envelope, and clamp with retaining clips so that crumbs cannot enter. Figure 3-6.  
如图 3-6 所示将滤纸正确的安装在滤网上并用夹子夹好
2. Pump shortening, until you see bubbles in the fry pot. 泵油，直到没有油泵出。

**3-9. FILTER PUMP MOTOR  
PROTECTOR – MANUAL RESET  
过滤泵手动复位**



In the event it overheats, the filter pump motor is equipped with a

manual reset button located on the rear of the motor. After waiting 5 minutes to allow the motor to cool, press the reset button. It takes some effort to reset the motor. A screwdriver can be used to help press reset button. Figure 3-7. 电机在过热后保护功能启动，电机不能启动。等 5 分钟左右电机冷却之后，按马达后面的重新启动按钮，这个按钮可能需要按重一些才能有效，可以如图 3-7 所示用螺丝刀去按。



**To prevent burns caused by splashing shortening, turn the unit's filter PUMP switch to the OFF position before resetting the filter pump motor's manual reset protection device. 为避免飞溅的油引起火灾，所以手动按泵的重启动按钮时将泵置于 OFF 状态**

### **3-10. CHANGING THE FILTER ENVELOPE**

The filter envelope should be changed after 10-12 filterings or whenever it becomes clogged with crumbs. Proceed as follows:  
当滤油 10-12 次后或者有杂物堵塞时应按以下步骤更换滤套。



**The filter union could be hot. Wear protective glove or cloth, or severe burns could result.**

滤油系统很热， 为避免烫伤请戴上手套

**Use care to prevent burns caused by splashing of hot shortening. 操作时小心炸油飞溅。**

1. Move the main POWER switch to the OFF position.  
关闭电源开关
2. Disconnect the filter union and remove the filter drain pan from beneath the frypot.
3. Remove the filter screen assembly from the drain pan.  
把滤盘从滤油盘里拿出
4. Wipe the shortening and crumbs from the filter drain pan. Clean the drain pan with soap and water. Thoroughly rinse with hot water.  
擦去滤盘上的油， 用肥皂水清洗， 再用热水彻底漂洗
5. Unthread the standpipe from the filter screen assembly.  
旋下滤盘上的直管
6. Remove the crumb catcher and clean with soap and water. Rinse thoroughly with hot water.  
拿出碎屑收集器， 用肥皂水清洗， 再用热水彻底漂洗
7. Remove the filter clips and discard the filter envelope.  
拿下夹子和滤纸套
8. Clean the top and bottom filter screen with soap and water. Rinse thoroughly with hot water.  
用肥皂水清洗上下滤网， 再用热水彻底漂洗  
松开活结， 把滤油盘从炸锅里移出

**3-10. CHANGING  
THE  
FILTER ENVELOPE**

**更换滤纸套  
(接上页)**

**NOTICE**

Be sure that the filter screens, crumb catcher, filter clips and the standpipe are thoroughly dry before assembly of the filter envelope or water will dissolve the filter paper.

确保在安装滤纸套或滤纸淋湿之前滤网，碎屑收集器，直管干燥

9. Assemble the top filter screen to the bottom filter screen.  
安装上下滤网
10. Slide the screen into a clean filter envelope.  
把滤网装入滤纸套
11. Fold the corners in and then double fold the open end.  
折一次滤纸套角，然后折两次滤纸套开口处。
12. Clamp the envelope in place with the two filter retaining clips. 用两个夹子夹在滤纸套的折叠处
13. Replace the crumb catcher screen on top of the filter paper. Screw on the standpipe assembly.  
装上滤纸，直管。
14. Place complete filter screen assembly back into filter drain pan, slide pan back into place beneath the open fryer.  
把滤网放进滤油盘，连接到锅筒山上
15. Connect the filter union by hand. Do not use a wrench to tighten. 用手连接活结，不要用扳手
16. The open fryer is now ready to operate.  
现在更换完成，可以操作

**3-11. CLEANING**  
**THE FRYPOT**  
**清洗锅筒**

After the initial installation of the open fryer, as well as before every change of shortening, the frypot should be thoroughly cleaned as follows:

如果新装锅筒或更换油，一定要彻底清洗锅筒。

1. Turn the main POWER switch off. 关闭电源



**The filter drain pan must be as far back under fryer as it will go. Failure to follow these instructions causes splashing of shortening and could result in personal injury.**

**确保滤油盘安装到位，否则可能导致油飞溅和人身伤害**  
**Moving the fryer or filter drain pan while containing hot shortening is not recommended. Hot shortening can splash out and severe burns could result.**

**不推荐在有热油的情况下移动滤油盘，因为热油可能飞溅出来而导致烧伤**

**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 may result. Carefully read the instructions on the cleaner. If the solution comes in contact with your eyes rinse thoroughly with cool water and see a physician immediately.**

**在清洗锅筒时一定要戴手套，护眼套和防护服，避免油飞溅到你的眼睛和皮肤上而导致烧伤，仔细阅读操作手册避免步行事的发生，一旦有油飞溅到你的眼睛里或皮肤上，请立即用冷水冲洗，然后去看医生**



**CHEMICAL  
SPLASH  
GOGGLES**



**CHEMICAL  
RESISTANT  
GLOVES**

2. If hot shortening is present in the frypot, it must be drained by Leave for a few minutes, then slowly open the valve to full open position.  
如果锅筒里有热油，在打开泄油阀时一定先开一半让油慢慢流出，过几分钟后在全部打开
3. Close the drain valve. Discard the shortening .  
关闭泄油阀，把油放在一边。
4. Remove the filter screen assembly from the filter drain pan.  
把滤网从滤油盘里取出来

### 3-11. CLEANING

#### THE FRYPOT 清洗锅筒 (Continued) (接上页)



**The filter union could be hot. Wear protective glove or cloth, or severe burns could result.**

活结很烫，一定戴手套或用布衬着，否则可能烫伤

5. Fill the frypot to the level indicator with hot water. Add 4 ozs. (0.12 liters) of open fryer cleaner to the water and mix thoroughly. The fry basket can be placed inside the frypot for cleaning.  
往锅筒里加热水到油位线，然后在加入 4 盎司(0.12 升) 开口炸锅清洁剂到水里混合均匀，炸篮 可以一起放在锅筒里清洗
6. Turn the main POWER switch to the ON position and set temperature to 195° F (90.5° C).  
打开开关，将水加热到 195° F (90.5° C).
7. When the solution reaches 195° F (90.5° C), turn the main POWER switch to the OFF position.  
到达温度 195° F (90.5° C).后，关闭电源
8. Let the cleaning solution stand for 15 to 20 minutes with the power off.  
关闭电源后 15 到 20 分钟后开始清洗。不得用喷射水流
9. Using the open fryer brush (never use steel wool), scrub the inside of the frypot.  
用开口炸锅专用刷（不要用钢刷）擦洗锅筒内部



*If the cleaning solution in the frypot starts to foam and boil over, immediately turn the power switch to OFF or damage to components could result.*

*如果加热时发现锅筒内的清洗剂起泡沫或溢出，立即 电源，否则可能会造成零件损坏*

*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.*

*严禁使用钢刷，其他擦洗剂或包含氯，溴或氨水等化学物质的食品杀菌剂，否则会损坏不锈钢表面和缩短其寿命*

*Do not use a water jet (pressure sprayer) to clean the unit, or component damage could result.*

*严禁使用压力喷水式推进器清洗机器，否则导致零件损坏*

**3-11. CLEANING**

**THE FRYPOT 清洗锅筒**  
**(Continued) (接上页)**

10. After cleaning, open the drain valve and drain cleaning solution from the frypot into the filter drain pan and discard.  
洗完后打开泄油阀放掉水
11. Replace the empty filter drain pan, close the drain valve, and refill the frypot with plain hot water to the proper level.  
放回空的滤油盘，关闭泄油阀，重新注入水到要求位置
12. Add approximately 8 ozs. (0.24 liters) of distilled vinegar and bring the solution back up to 195° F (90.5° C).  
加大约 8 盎司（0.24 升）蒸馏酒醋并加热到 195° F (90.5° C)
13. Using a clean brush, scrub the interior of the frypot. This will neutralize the alkaline left by the cleaning compound.  
用清洁刷清洗锅筒内部，这个步骤中和碱性的清洁剂
14. Drain the vinegar rinse water and discard.  
放掉含有蒸馏酒醋的水。
15. Rinse down the frypot using clean, hot water.  
用热水再清洗一遍锅筒
16. Thoroughly dry the filter drain pan and the frypot interior.  
彻底清洗过滤器和炸锅内部

**NOTICE**

Make sure the inside of the frypot, the drain valve opening, and all the parts that will come in contact with new shortening are as dry as possible.  
确保 在输入新油之前锅筒内部，泄油阀和相关零件干燥

17. Replace the clean filter screen assembly in the drain pan, and install filter drain pan under open fryer.  
把过滤器装回到过滤盘，把过滤盘放在锅筒下面
18. Refill the frypot with fresh shortening.注入新油

**3-12. REGULAR MAINTENANCE**

**定期保养**

As in all food service equipment, the Henny Penny Open Fryer does require care and proper maintenance. The table below provides a summary of scheduled maintenance procedures to be performed by the operator.

象其他食品设备一样“HennyPenny”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

<b>Procedure</b>	<b>Frequency</b>
Filtering of shortening 滤油	Daily (3-4 loads)3-4 次每天 See Filtering of Shortening section 详见滤油章节
Changing of shortening 换油	When shortening smokes, foams up violently, or tastes bad 当油冒烟,泡沫很多,或变味时
Changing the filter envelope 换滤油纸袋	After 10-12 filterings, or when envelope is clogged with crumbs. See Changing the Filter Envelope section 10-12 次滤油后,或纸袋阻塞 详见换滤油纸袋一节
Cleaning the frypot 清洁锅缸	Every change of shortening. See Cleaning the Frypot section 每次换油后,详见清洁锅缸一节

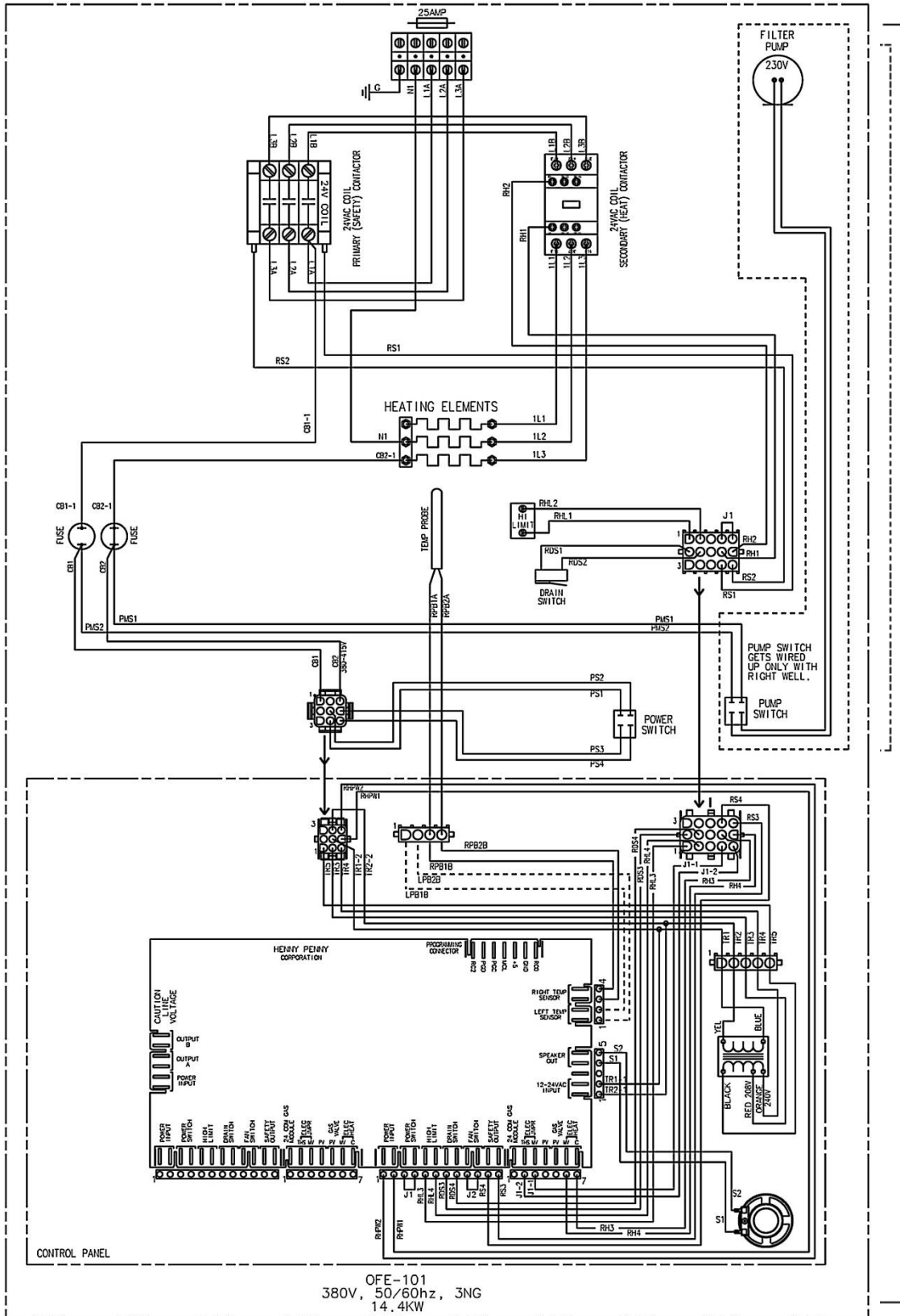


**If moving fryer to perform preventive maintenance:**

定期维护后如果要移动炸锅时:

- **Electrical supply should be unplugged or wall circuit breaker turned off to avoid electrical shock.** 必须拔下电源插座或者关掉电源开关以避免电击

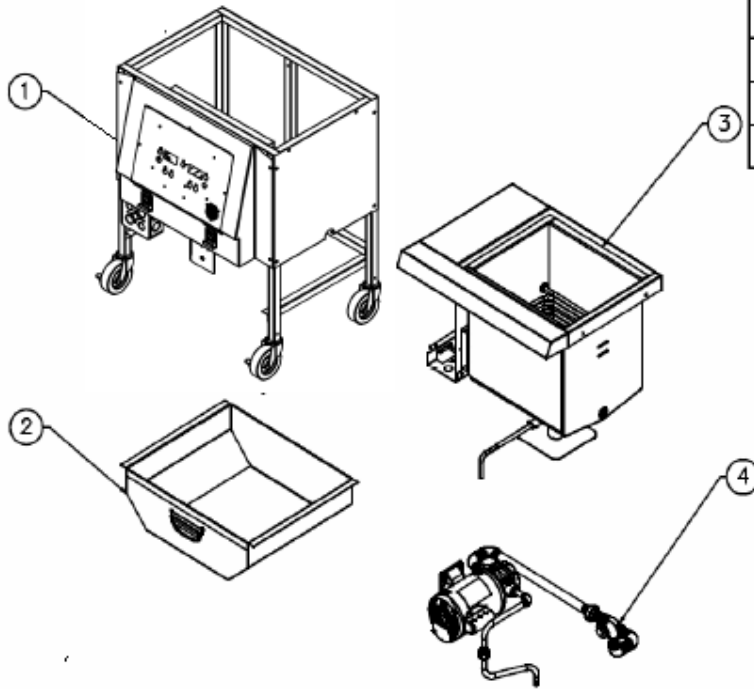
3-13. Wiring diagram 接线图



**SECTION 4. PART LIST 零件清单**

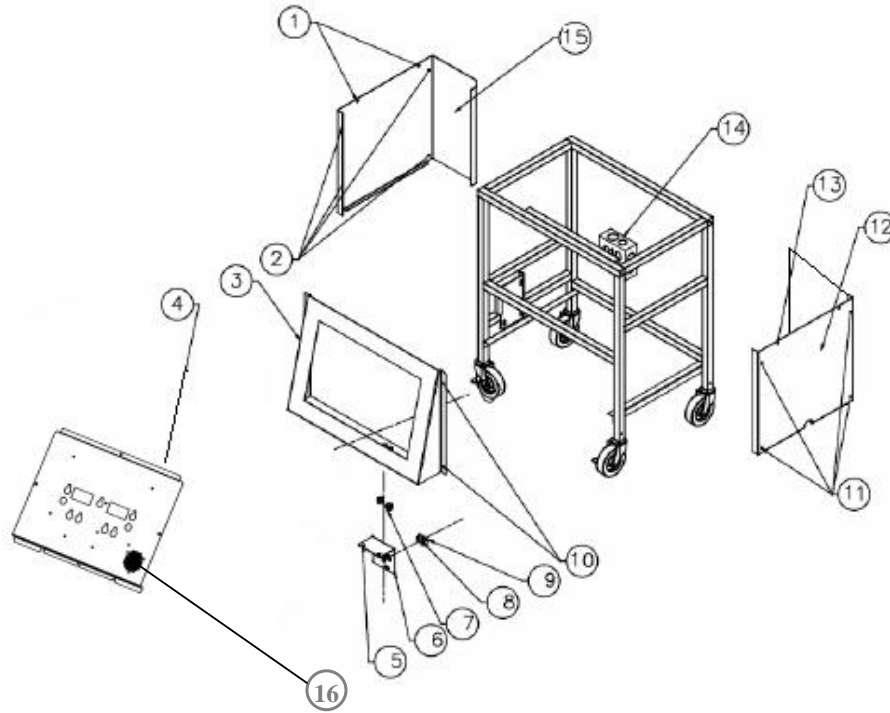
**4-1 OPEN FRYER OFE-101**  
开口炸锅组件清单

72556 OFE-101



ITEM	PN	DESCRIBE	QUANTITY
1	71959	FRAME-ASSY	1
2	72650	WELD ASSY DRAIN PAN-101	1
3	71960	ASSY-POT	1
4	72559	FILTER SYSTEM ASSY	1

**4-2 FRAME ASSY 框架组件**



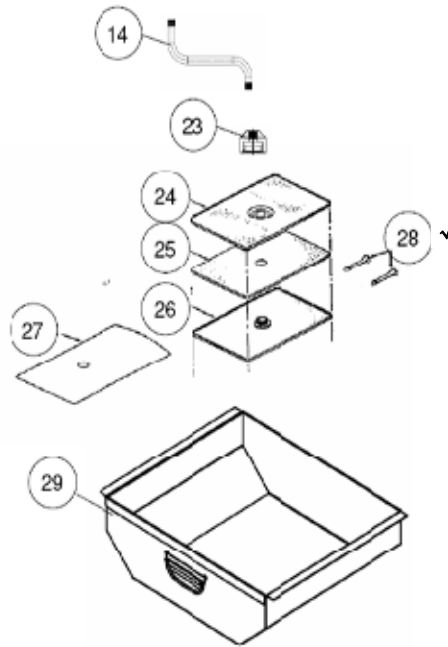
**4-2 FRAME ASSY 框架组件**

ITEM	PN	DESCRIBE	QUANTIT Y
1	SC03-004	SCREW #8 X 3/4 PH PHD TEC C	2
2	SC03-005	SCREW SD #8 X 1/2 PH PHD	4
3	72562	SUPPORT-CONTROL PANEL	1
√ 4	140138	KIT-C1000 CONTROL PANEL ASSY_OFE-101	1
5	SC03-005	SCREW SD #8 X 1/2 PH PHD	2
6	60718	BRACKET-DRAIN VALUE ROD	1
7	EF02-126	BUSHING-SNAP 1/2 ID X 5/8 OD PLASTIC	2
√ 8	18227	MICRO SWITCH	1
9	SC01-058	SCREW #6-32 X 1 PH PHD C	2
10	SC03-005	SCREW SD #8 X 1/2 PH PHD	4
11	SC03-005	SCREW SD #8 X 1/2 PH PHD	4
12	SC03-004	SCREW #8 X 3/4 PH PHD TEC C	2
13	73341	PANEL SIDE-RIGHT	1
14	19707	BOX-JUNCTION	1
15	72558	PANEL SIDE-LEFT	1
√ 16	ME70-005	SPEAKER-16 OHM-2 INCH	1

√ Recommended Parts

**4-3 FILTER SYSTEM ASSY –  
DRAIN PAN**  
过滤系统组件-滤油盆

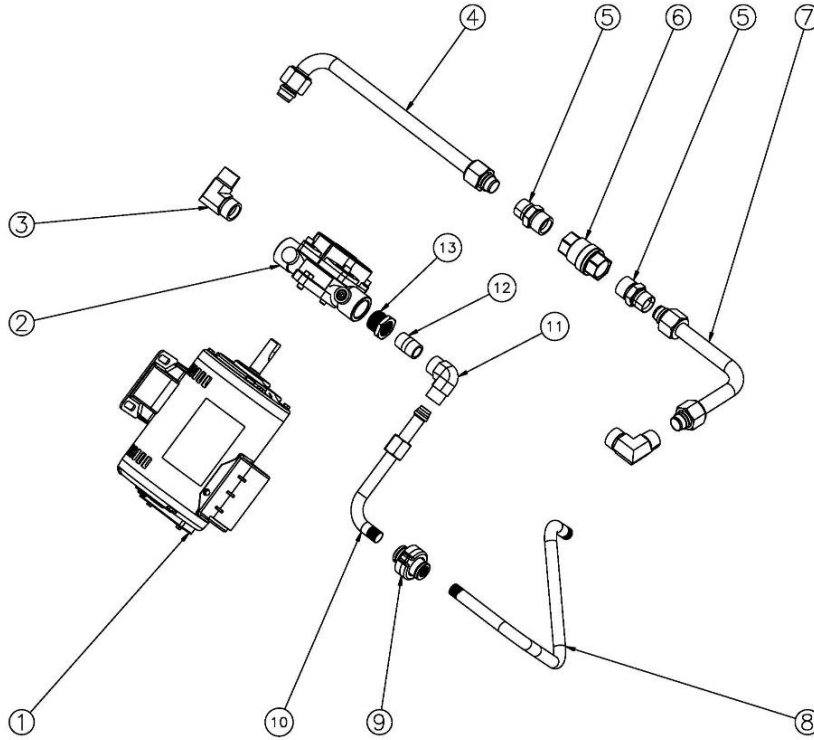
72559 FILTER SYSTEM ASSY



ITEM	PN	DESCRIBE	QUTY
23	65208	NUT-FILTER-FRMALE	1
24	65211	CRUMB CATCHER	1
25	17502	TOP FILTER SCREEN	1
26	65447	WELD ASSY-SS WOVEN FILT SCREEN	1
27	12102	PHT FILTER ENVELOPES-100CT	1
28	17505	CLIP-FILTER SCREEN	1
29	72650	WELD ASSY DRAINPAN-101	1

✓ Recommended Parts

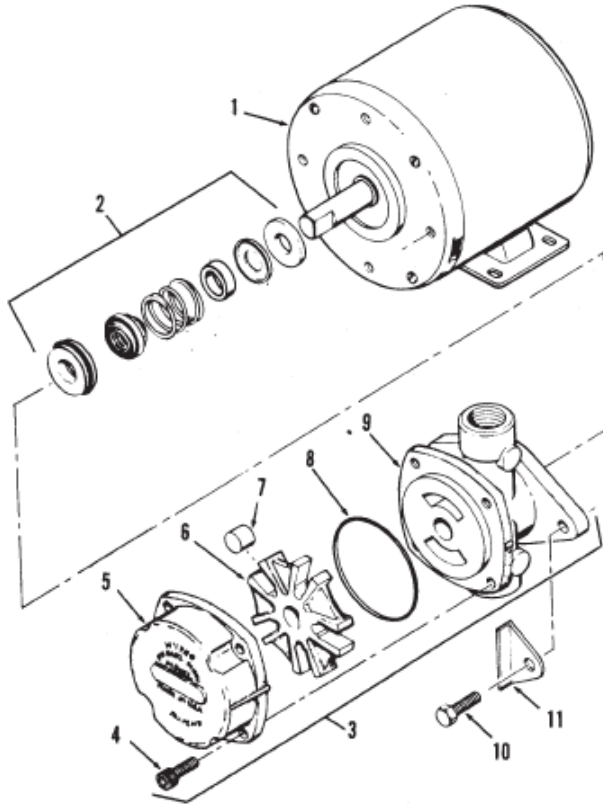
**4-4 FILTER SYSTEM ASSY –  
TUBE**  
过滤系统组件-管路组件



ITEM	PART NUMBER	DESCRIBE	QTY
✓ 1	67583	MOTOR-1/2 HP FILTER PUMP	1
2	64218	ASSY-FILTER PUMP-8 GPM	1
3	FP01-169	CON-90 MALE 3/4 TUBE 3/4 NPT	2
4	82327	ASSY-TUBE FILTER TO PUMP TUBE	1
5	FP01-170	CON-STR. MALE 3/4 TUBE 3/4 NPT	2
6	73801	VALVE-3/4 INCH	1
7	82328	ASSY-TUBE FILTER TO POT TUBE	1
8	83710	TUBE FILTER	1
9	69289	ASSY-FILTER UNION	1
10	83709	ASSY -TUBE FILTER TO PUMP 101	1
11	FP01-118	ELBOW-5/8 TUBE-1/2 NPT FEMALE	1
12	FP02-011	NIPPLE - 1/2 X 1 1/4 304 SS	1
13	FP01-185	BUSHING-3/4R1X1/2Rc	1

✓ Recommended Parts

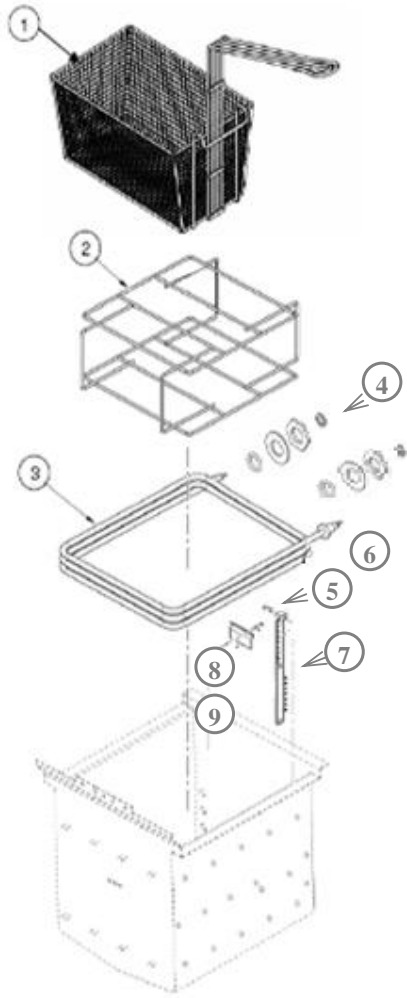
4-5. **FILTER MOTOR AND PUMP 马达和泵**



ITEM	PART NUMBER	DESCRIBE	QTY
✓ 1	67583	MOTOR-1/2 -50、60HZ	1
✓ 2	17476	SEAL KIT	1
3	64218	ASSY-FILTER PUMP-8 GPM	2
4	SC01-132	1/4-20 X 5/8 SOC HD CAP SCREW	4
5	23470	CAP-8 GPM PUMP	1
6	23468	ROTOR-8 GPM PUMP	1
✓ 7	23469	ROLLER-8 GPM PUMP	5
8	17453	PUMP O RING GASKET	1
9	23467	BODY-8 GPM PUMP	1
10	17456	PUMP SHIELD	2
11	SC01-026	SCREW 5/16-18 X 3/4 HEX HD C	2

✓ Recommended Parts

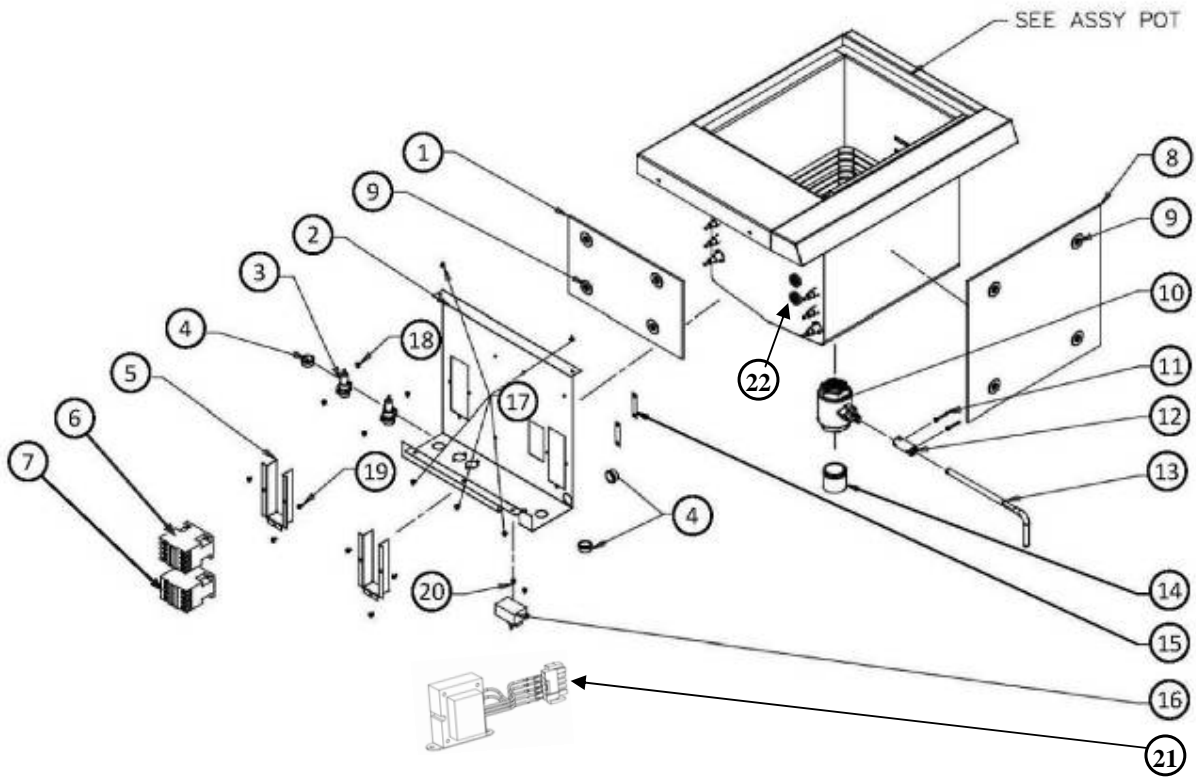
**4-6 ACCESSORIES 附件**



ITEM	PART NUMBER	DESCRIBE	QTY	
1	72568	BASKET FRY OFE-101	2	
2	60747	SUPPORT - FRY BASKET, OFE	1	
✓	3	60744-3	HEATER-OFE32X, 230V 4800 WATT	3
✓	4	19669	HTG ELEMENT HARDWARE KIT	1
	5	SC01-055	SCREW #10-32 X 3/4 HEX HD S	8
	6	LW02-005	LOCKWASHER 10 INTERNAL	8
	7	51931	ASSY - SPREADER BAR, OE-100	4
	8	SC01-053	SCREW #8-32 X 1/2 PH RHD S	2
	9	40317	CLAMP-FRONT HI LIMIT	2
		40315	CLAMP-REAR HI LIMIT	2

✓ Recommended Parts

**4-6 POT ASSY**  
**锅筒组件**



**4-7 POT ASSY**  
**锅筒组件**

ITEM	PN	DESCRIBE	QUANTITY	
	1	72618	INSULATION -SIDE CONTROL PANEL	1
	2	72561	SHORD-COMPONENT-PANEL	1
√	3	EF02-006	FUSE HOLDER - 15A 300V	2
√	3	EF02-007	FUSE 15 AMP	2
	4	EF02-004	BUSHING SNAP 3/4 IDX1 OD P	3
	5	60730	GUARD - HEATER, OFE32X	2
√	6	29509	CONTACTOR KIT - 24VAC	1
√	7	65073	CONTACTOR-SQUARE D-24V	1
	8	73475	INSULATION -FRONT POT	1
	9	WA02-001	WASHER-INSULATION 1 1/2 X .015	8
	10	17261	VALVE DRAIN BODY ONLY	1
	11	17255	COTTER PIN	2
	12	55142	COUPLING-DRAIN VALVE	1
	13	72560	ROD-NORMALLY OPEN DRAIN	1
	14	72565	SQUARE DRAIN ASSY	1
	15	30321	BUSS BAR	2
√	16	60241	HIGH LIMIT-425 DEG CE SETTING	1
	17	SC03-005	SCREW SD #8 X 1/2 PH PHD	5
	18	SC01-113	SCREW #6-32 X 9/16 PH PHD BLAK	4
	19	NS02-005	NUT HEX KEPS #6-32 C	4
	20	SC04-003	SCREW #8-32 X 3/8 PH PHD S	6
√	21	60536	ASSY-TRANSFORMER, 24V/230V	1
√	22	14990	KIT-OFE32X/34X-C1000 FUL PROBE	1

√ **Recommended Parts**

**SECTION 5. TROUBLESHOOTING 故障排除**

**5-1. TROUBLESHOOTING GUIDE 故障维修指导**

<b>Problem 问题</b>	<b>Cause 原因</b>	<b>Correction 改正方案</b>
POWER switch ON but fryer completely inoperative 电源打开不起作用	<ul style="list-style-type: none"> <li>• Open circuit 断路</li> </ul>	<ul style="list-style-type: none"> <li>• Plug fryer in 检查插座有没有插好</li> <li>• Check breaker or fuse at supply box 检查断路器和保险器</li> </ul>
Shortening will not heat but lights are on 指示灯亮但炸油不热,	<ul style="list-style-type: none"> <li>• Open high limit circuit 上限电路断路</li> </ul>	<ul style="list-style-type: none"> <li>• Reset high limit per 重起上限电路</li> <li>• Drain valve open 排油阀开                             <ul style="list-style-type: none"> <li>• Turn drain valve handle to closed Position 排油阀旋到关的位置</li> </ul> </li> </ul>
Foaming or boiling of shortening 油冒泡或沸腾	<ul style="list-style-type: none"> <li>• Water in shortening 油里有水</li> <li>• Improper or bad shortening 油不好</li> <li>• Improper filtering 过滤不好</li> <li>• Improper rinsing after cleaning the fryer 过滤后锅内有残渣</li> </ul>	<ul style="list-style-type: none"> <li>• At end of cook cycle, drain shortening and clean 在烹饪周期后,排油并清洁</li> <li>• Use recommended shortening 使用推荐油</li> <li>• Refer to the procedure covering filtering the shortening 参考油过滤程序</li> <li>• Clean and rinse the frypot, then dry thoroughly 清洁炸锅,完全凉干</li> </ul>
Shortening will not drain from frypot 炸油不能排出	<ul style="list-style-type: none"> <li>• Drain valve clogged with crumbs 排油阀堵塞</li> </ul>	<ul style="list-style-type: none"> <li>• Open valve, force cleaning brush through drain 打开排油阀并用刷子彻底清洗</li> </ul>
Filter switch ON but motor does not run 过滤开关在 ON 但电机不工作	<ul style="list-style-type: none"> <li>• Motor thermal protector tripped 电机热保护</li> </ul>	<ul style="list-style-type: none"> <li>• Reset thermal switch per section on Filter Pump Motor Protector – Manual Reset 参见过滤泵保护—说明书重起重起过滤泵</li> </ul>

Or detailed troubleshooting information is available in the Technical Manual, available at [www.hennypenny.com](http://www.hennypenny.com), or 0512-89180262 更多的维修信息可以从说明书获得,你也可以登陆我公司网站 [www.hennypenny.com](http://www.hennypenny.com) 或打电话 1-800-417-8405, 1-937-456-8405

**5-2. ERROR CODES** In the event of a control system failure, the digital display shows an error message. The message codes are shown in the DISPLAY column below. A constant tone is heard when an error code is displayed, and to silence this tone, press any button.

DISPLAY	CAUSE	PANEL BOARD CORRECTION
“E-4”	Control board overheating	Turn switch to OFF position, then turn switch back to ON; if display shows “E-4”, the control board is getting too hot; check the louvers on each side of the unit for obstructions
“E-5”	Shortening overheating	Turn switch to OFF position, then turn switch back to ON; if display shows “E-5”, the heating circuits and temperature probe should be checked
“E-6A”	Temperature probe open	Turn switch to OFF position, then turn switch back to ON; if display shows “E-6A”, the temperature probe should be checked; to replace, refer to Technical Manual
“E-6B”	Temperature probe shorted	Turn switch to OFF position, then turn switch back to ON; if display shows “E-6B”, the temperature probe should be checked; to replace, refer to Technical Manual
“E-10”	High limit	Reset the high limit by manually pushing up on the red reset button; if high limit does not reset, high limit must be replaced; refer to Technical Manual
“E-15”	Drain switch failure	Close drain, using the drain valve handle. If display still shows “E-15”, check the drain microswitch; refer to Technical Manual
“E-41”, “E-46”	Programming failure	Turn switch to OFF, then back to ON; if display shows any of the error codes, try to reinitialize the control (Special Program Mode section); if error code persists, replace the control board; refer to Technical Manual
“E-31”	Fan switch jumper wire missing or disconnected	Turn switch to OFF, then back to ON; if “E-31” persists, have jumper wires J2 & J4 on the 12-pin connectors on the PC board; if jumpers are OK, have PC board replaced
“E-54”	Faulty PC board component	Turn switch to OFF, then back to ON; if “E-54” persists, have PC board replaced
“E-70”	Faulty power switch, or switch wiring; faulty I/O board	Have POWER switch checked, along with its wiring. Have Input/Output board replaced if necessary

