



# MAINTENANCE SERVICE AGENT TASK



## Fryer Electrical Component Inspection (Annual)

REQUIRED FOR LIFE SAFETY

**MODELS COVERED:** All Henny Penny open fryers and pressure fryers

**COST ESTIMATE:** \$250–\$350, depending on number of fryers; cost of repairs/replacement parts not included (NOTE: Cost Estimate is based on historical data and will vary depending on location.)

**MAINTENANCE PERFORMED BY:** Henny Penny service agent or licensed and insured electrician

### Contact Information

- Henny Penny Technical Support (800-417-8405)

### Tools

- Volt meter and amp meter

### Materials

- Teflon tape

*Haga clic aquí para Español.*

### Task Description

Arrange for qualified service agent to perform safety inspection of all electrical components of fryer. Inspect and correct any signs of damage, wear, arcing, overheating and loose connections.

When inspecting inside of control panel and junction box, remove any peanut oil accumulation. Determine how oil is getting into those areas and repair.

See also **SCOPE OF WORK** (attached).

\* \* \* \* \*

**NOTE TO OPERATOR:** Keep this page and give remaining page(s) to service agent.



## Fryer Electrical Component Inspection (Annual)

### Standards

- All maintenance service should be performed to Henny Penny specifications.

Pressure Fryer		Open Fryer	
Power Cord and Plug Specifications		Power Cord Specifications	
208 V	SOOW #6 AWG /4 conductor cord, 15-50R receptacle, 15-50P plug	208 V	SOOW #2 AWG /4 conductor cord
240 V	SOOW #6 AWG /4 conductor cord, 15-50R receptacle, 15-50P plug	480 V	SOOW #6 AWG /4 conductor cord
480 V	SOOW #10 AWG /4 conductor cord, 16-20R receptacle, 16-20P plug		
Contactors		Contactors	
50 Amp	Henny Penny part #: 29509	65 Amp	Henny Penny part #: 30324 (Gen 1)
Mercury	Henny Penny part #: 29510	50 Amp	Henny Penny part #: 14930
		Square D	Henny Penny part #: 65073
		Mercury	Henny Penny part #: 29510
Hi-Limit Assembly Specifications		Hi-Limit Assembly Specifications	

### Warnings

Fryers represent a significant electrical shock hazard. Always shut off power to fryer at breaker and unplug fryer (if not hard wired) before opening electrical panels on fryer. Only a qualified service agent should perform inspections of electrical items and make repairs.

Do not use 450° F Hi-Limit Assembly on open fryer.

### Steps

1. Make certain that power cord, plug and receptacle meet specifications outlined in Standards section above.
2. Inspect power cord, plug and receptacle for loose contacts, signs of arcing or other damage. Tighten loose contacts or replace cord, plug and receptacle as necessary. Remove grease accumulation in plug, receptacle and fryer J-box.
3. Inspect Primary and Secondary contactors for mechanical binding, arcing or pitting. If evidence of any of these exists, contactors should be replaced and the 'Date' written on contactor using a permanent marker.

**NOTE:** For Restaurants with separate open fryer ON/OFF switch mounted on wall, it is also necessary to inspect both 100 amp contactors (located in ceiling) for pitting or overheating. Tighten all connections and inspect ground wiring. Tag and date inspection on cover plate.

Steps Continued on following page.

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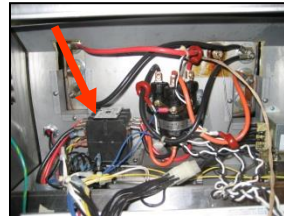
### Steps (continued)

Change mechanical contactors (not mercury contactors) every 5 years to reduce risk of fire. See Tech Bulletin [Fryer Hi-Limit & Contactors](#) for more information.

Open Fryer OFE-321



Pressure Fryer PFE-500



4. Inspect J-box or breaker box where power enters appliance at the rear. Check and tighten wiring lugs inside. Check for loose cord penetrations and wear on power cord. Check for signs of arcing or overheating. Replace breaker (on 208 V open fryers) if switch handle is broken.
5. Check and tighten element spreader bars. Replace if damaged or broken.
6. Inspect inside control compartment.
  - o Check electrical wiring and terminals for signs of arcing or overheating. Replace if conditions exist.
  - o Inspect the metal cap tube on the thermostat or high limit bulb (probe) for evidence of arcing. Tuck cap tube away from exposed electrical components.
  - o Oil leaks around element terminals and "O" rings indicate serious problems and must be repaired immediately.
  - o Oil leaks often occur around frypot bushings if Teflon tape was not used during high limit and thermostat bulb (probe) installation. If probe is bent or damaged, remove and install new bulb (probe) assembly using Teflon tape on compression and reducer fittings.



- o Inspect Frypot front wall insulation. Replace if saturated with oil.

Steps continued on following page.

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7. Clean inside control compartment.
  - Remove all control compartment electrical components.
  - Based on oil leaks into compartment it may NOT be necessary to remove the following:
    - Wiring attached to 'heating element' terminals
    - Temp probe
    - Hi-limit
  - Clean inside fry pot wall and control compartment, scraping oil residue accumulation from control compartment sidewalls and around high limit and thermostat frypot bushings.
  - Reassemble components.
8. Ensure Hi-Limit bracket is tight and in correct position (installed per Henny Penny specifications). See Tech Bulletin [Fryer Hi-Limit & Contactors](#) for more information.

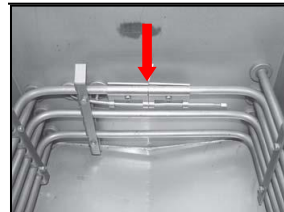


Open Fryer OFE-321



Attach to **second** element with Hi-Limit bracket turned DOWN

Pressure Fryer PFE-500



Attach to **first** element with Hi-Limit bracket turned DOWN

9. For open fryers, inspect and clean cooling fan grill on shroud behind control panel. For pressure fryers, clean Safety Relief Valve. Do not disassemble valve; follow instructions in service manual for cleaning with a soaking process.
10. Start-up and check out complete fryer operation under normal cooking conditions.

### Restrictions

- Expected completion date: \_\_\_\_\_
- Hours work can be conducted: \_\_\_\_\_
- Contractor will attend inspection with Operator/manager: \_\_\_\_\_ YES \_\_\_\_\_ NO