

Henny Penny Fryer Clean out/Boil Out

1. Do a '2. daily' cleaning on it
 - a) Press and hold the "F" button until it beeps
 - b) press the right arrow over to 2. daily
 - c) press the 1 button that has a check next to it
 - d) press the button again to confirm, vat will start to drain
 - e) put on the fryer gloves
 - f) take out the metal grate at the bottom
 - g) wipe the inside out with paper towel the best you can
 - h) press the 1 check mark button to confirm the vat is clean
 - i) once it starts washing take the "L" shaped brush and help remove the sediment at the bottom
 - j) once done washing one time look inside, if still sediment press 1/check to wash again if there isn't any then you can press 2/x
 - k) once done rinsing one time look inside, if still sediment press 1/check to rinse again if there isn't any then you can press 2/x
 - l) It will ask 'polish?' press 1/check mark to start and immediately press 2/x to stop it
 - m) Fill vat? Press 1/check mark
2. Press and hold the "F" button till it beeps and press the arrow button to the right until you get to "Clean Out". Press the 1/check button to begin.
3. It will then prompt "Oil Rmvd" "yes no", if the fryer is empty press 1/check if not press 2/x, follow prompts to remove oil.
4. "Is disposal unit in place?" press yes as long as the filter pan is still in the machine, if not put it back
5. once the machine drains it will ask if the vat is empty press yes or no
6. if the machine asks if you want to dispose? Press 1/check, once done disposing press 2/x to go back to clean-out/boil out
7. "Soulution Added?" The solution is hot water-as hot as you can and degreaser. Fill the vat up with the solution above the normal high mark, it should go above the inside brim so that it is on the lip, covering the lip.
8. Press the 1/check to start, it will then begin a count down timer, every 10 minutes or so take the L shaped brush and SLOWLY brush all inside surfaces, burners, walls etc inside the fryer to loosen sediment and clean. (dont forget the bottom).
9. Once the one hour timer is done it will say 'clean done' press the check mark and it will show remove solution from vat. At this point take out filter pan and remove all the insides, everything.
10. The manual isn't clear on what the prompts are after this as it deals with a manual drain not like the style is at our restaurants. Follow the prompts the best you can, do not let filter pan over flow, keep wand handy to remove solution from the pan. Make sure you rinse enough to get all degreaser residue out.
11. When totally rinsed and 'clear solution from oil lines' prompt is done and machine is off. **DRY COMPLETELY!** This step is not easy due to the burners in the vat. Once totally dried, make sure valve is closed to drain pain and then you can fill and resume normal operation.