



**Henny Penny
Open Fryer Electric
Model OE-100**

TECHNICAL MANUAL

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be represented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

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Henny Penny Distributor List (Domestic and International)

SECTION 1. TROUBLESHOOTING

1-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy-to-read table.

If a problem occurs during the first operation of a new fryer, recheck the installation per Section 2 of the Operator Manual.

Before troubleshooting, always recheck the operating procedure per Section 3 of the Operator Manual.

1-2. TROUBLESHOOTING

In the event of a control system failure, the digital display will show an "Error Message". These messages are coded E4, E5, E6, E41, E50, E51, and E53. The following table will assist you in troubleshooting possible malfunctions within the unit:

Display	Cause	Correction
E4	Control too hot	Turn switch to OFF position, then turn switch back to POWER position. If display shows E4, heating circuits, insulation, and fan should be checked. (See Section 2-19.)
E5	Shortening too hot	Unplug unit, or turn off circuit breaker to unit. If display still shows E5, heating and high limit circuits should be checked per Section 2-5 and Section 2-6.
E6	Temperature probe failure	Unplug unit, or turn off circuit breaker to unit. If display still shows E6, check temperature probe connection at board. If connection is good, replace temperature probe.
E10	High temperature limit failure	Reset high temperature limit by manually pushing on lever, behind door. (see Figure 3-2 of the Operator Manual). If high limit does not reset, replace high limit per Section 2-5.
E41, E50, E51, E53	Control errors	Unplug unit, or turn off circuit breaker to unit. If display still shows an error, re-initialize the control (see Section 4-4 of Operator Manual). If error still persists, change the control board.

Problem	Cause	Correction
<p>With switch in COOK position and switch light not illuminated, fryer is completely inoperative (no power).</p>	<p>Open circuit</p>	<ul style="list-style-type: none"> • Check to see if unit is plugged in. • Check breaker or fuse at supply box. • Check control panel fuse per Section 2-10. • Check COOK/OFF/PUMP switch per Section 2-9. Replace if defective. • Check voltage at wall receptacle. • Check cord and plug.
<p>With switch in COOK position switch light is illuminated, but all other lights are extinguished.</p>	<p>Open drain valve Defective drain switch</p>	<ul style="list-style-type: none"> • Close drain valve. • Check drain switch per Section 2-11.
<p>Shortening will not heat but lights are illuminated.</p>	<p>Faulty contactor Faulty temperature probe Faulty high temperature limit</p>	<ul style="list-style-type: none"> • Check contactor per Section 2-7. • Check temperature probe per section 2-4. "Error Message" E6. • Check high temperature limit per Section 2-5.
<p>Heating of shortening too slow.</p>	<p>Low or improper voltage Weak or burned out elements Points in contactor bad Wires loose Burned or charred wire connection</p>	<ul style="list-style-type: none"> • Using a voltage meter, check wall receptacle voltage against the rated voltage on data plate. • Check heating elements per Section 2-6. • Check contactor per Section 2-7. • Tighten wire connectors. • Replace wire and clean connectors.

SECTION 2. MAINTENANCE

2-1. INTRODUCTION

This section provides procedures for checking and replacement of the various parts used within the unit. Before replacing any parts, refer to Section 1, Troubleshooting. It will aid you in determining the cause of a particular malfunction.

2-2. TEST INSTRUMENTS

You may use two test instruments to check the electric components.

- A continuity light.
- An ohmmeter.

When the manual refers to the circuit being closed, the continuity light will be illuminated or the ohmmeter should read zero (0) unless otherwise noted.

When the manual refers to the circuit being open, the continuity light will not illuminate or the ohmmeter will read one (1).



A continuity light cannot be used to check coils or motors.

2-3. REMOVING THE CONTROL PANEL

To replace parts located inside the fryer, you will need to remove the control panel. The following steps provide the correct procedure.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.



1. Remove the decorative strips, located on each side of the control panel, by removing the screw located on the bottom of each decorative strip.

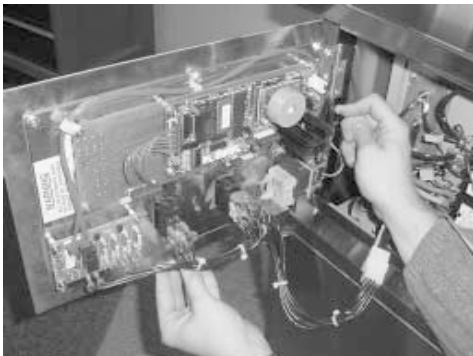
2-3. REMOVING THE CONTROL PANEL
(Continued)



2. Control panel swings out, hinged on the left side of the panel.



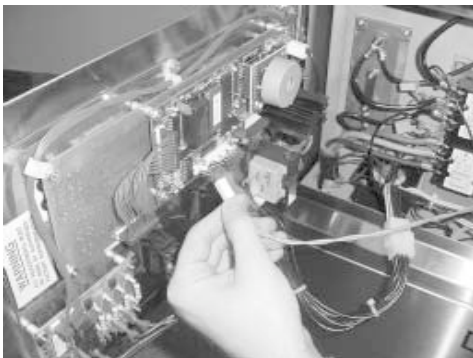
When completely removing control panel, all wiring must be unplugged from control panel. Be sure to mark wires before removing.



3. Pulling down on the spring loaded hinge pin, pull control panel straight out to completely remove.

4. Install control panel in reverse order.

2-4. TEMPERATURE PROBE



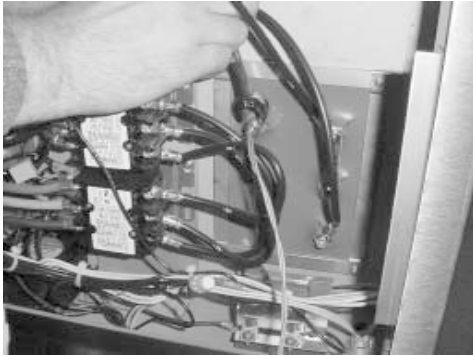
The temperature probe determines the shortening temperature. If a malfunction does occur, an E6 will be displayed on the digital readout. Turn unit to OFF position, then back to COOK position. If E6 is still displayed, the temperature probe must be replaced by following these steps:



To avoid electrical shock or property damage, move power switch to “OFF” position and disconnect main circuit breaker, or unplug cord at receptacle.

1. Drain the shortening from frypot.
2. Remove the decorative strips, located on each side of the control panel, by removing the screw located on the bottom of each decorative strip, and let control panel swing out.

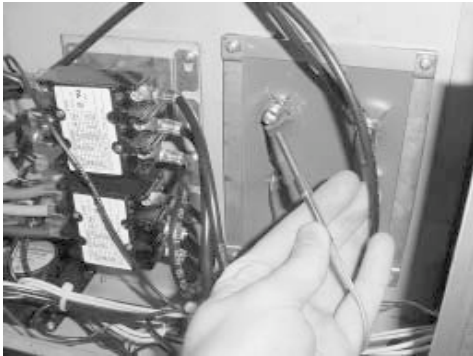
2-4. TEMPERATURE PROBE
(Continued)



4. Unplug electrical wires from control panel board that are attached to temperature probe.
5. Using a 1/2" wrench, loosen screw nut from pot fitting and pull temperature probe bulb straight out from pot fitting.
6. Install new temperature probe, making sure the temperature probe extends through pot wall, up to the outer diameter of the heating element.



Care must be taken not to extend the temperature probe beyond this point or damage to probe could result.



Also, when installing new temperature probe, you must use a new locking ferrule in screw nut. Snug screw nut up and tighten 1/4 turn past this point. Do not overtighten screw nut, or damage to probe could result.

2-5. HIGH TEMPERATURE LIMIT



The high temperature limit is a manual reset device which senses the temperature of the shortening. If the shortening temperature exceeds the safe operating limit, the high temperature limit opens and shuts off the heat to the frypot.

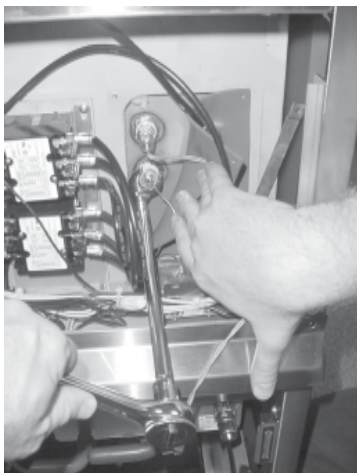
The high limit light then illuminates and the high temperature limit must be manually reset.

Disconnect the two wires from the high temperature limit. Check for continuity between the two terminals after resetting the high limit. If the circuit is open, replace the high limit following these procedures. If the circuit is closed, the high limit is not defective. Reconnect the two electrical wires.

**2-5. HIGH TEMPERATURE
LIMIT CONTROL
(Continued)**



Before following these steps, place POWER switch in the OFF position and unplug the power cord or open the wall circuit breaker.



1. If the tube is broken or cracked, the control will open, shutting off electrical power. The control cannot be reset.

NOTICE

Use replacement high limit, part no.16337, 420 degree.

2. Drain shortening from the frypot.
3. Remove control panel per Section 2-3.
4. Remove the retainer securing the silicone gasket.
5. Loosen small inside screw nut on capillary tube.
6. Remove capillary bulb from bulb holder inside the frypot.
7. Straighten the capillary tube.
8. Remove larger outside nut that threads into pot wall.
9. Remove the two nuts that hold the high limit bracket from control panel area.
10. Lift defective control from control panel area.
11. Insert new control and replace nuts to bracket.
12. Uncoil capillary line, starting at capillary tube, and insert through frypot wall.



To avoid electrical shock or other injury, the capillary line must run under and away from all electrical power wires and terminals. The tube must never be in such a position where it could accidentally touch the electrical power terminals.

13. Carefully bend the capillary bulb and tube toward bulb holder on heating elements.
14. Slip capillary bulb into bulb holder located on heating elements. Pull excess capillary line from pot and tighten nut into frypot wall.

2-5. HIGH TEMPERATURE LIMIT (Continued)

15. With excess capillary tube pulled out, tighten smaller nut.



Do not overtighten nut or damage to capillary tube may result.

16. Replace front panel.

17. Refill with shortening.

2-6. HEATING ELEMENTS



Heating elements are available for 208 and 480 voltage. Check the data plate to determine the correct voltage.

If the shortening's temperature recovery is very slow or at a slower rate than required, this may indicate defective heating element(s). An ohmmeter will quickly indicate if the elements are shorted or open.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove the control panel. Refer to Section 2-3.
2. Perform an ohm check on one element at a time, with wires disconnected from element. If the resistance is not within tolerance, replace the element.

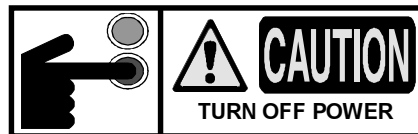
Voltage	Wattage	Resistance in Ohms (Cold)
480	7333	27.5
415	7333	6.9
380	7333	18.8
240	7333	6.9
208	7333	5.6
480	4500	51.2
415	4500	11.75
240	4500	11.75
208	4500	9.61

2-6. HEATING ELEMENTS
(Continued)



Replacement

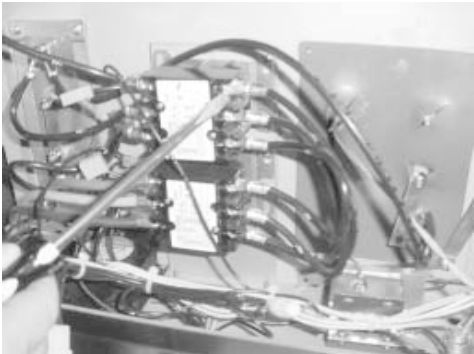
1. Drain the shortening from the frypot.
2. Remove the heating element wire from the terminals by removing the nuts and washer. Label each so it can be replaced in the same position on the new element.
3. Remove the retainer securing the silicone gasket.
4. Loosen the bolts on the four element spreaders.
5. Slide the element spreaders to the center of the heating element.
6. Remove the brass nuts (4) and washers (3) which secure the ends of the elements through the frypot wall.
7. Remove the heating elements from the frypot as a group by lifting the far end and sliding them up and out toward the rear of the frypot.
8. Install new heating elements with new "0" rings (2) mounted on terminal ends and spreaders loosely mounted in the center of the heating elements.
9. Replace the heating elements, terminal end first, at approximately 45° angle, slipping the terminal ends through the front end of the frypot.
10. Replace the brass nuts (4) and washers (3) on the heating element terminals. Tighten the brass nuts to 30 foot pounds of torque.
11. Move the element spreader from the center of the element into a position which will spread each element apart evenly on all four sides and tighten.
12. Reconnect the wires to the appropriate terminal as labeled when they were removed.
13. Replace the front control panel.
14. Connect the power cord to the wall receptacle or close wall circuit breaker.



Switch must be in "OFF" position until shortening is added to frypot or damage to heating elements could result.

15. Replace the shortening in the frypot.

2-7. CONTACTORS



The following tests are performed with the wall circuit breaker closed and the Power switch in the ON position. Make connections before applying power, then take readings. Remove power before removing meter leads, or electrical shock may result.

1. With power applied, increase setpoint temperature setting allowing heat contactor to activate.

Test Points

Heat Contactor
from terminal 34 to 35
from terminal 35 to 36
from terminal 34 to 36

Results

The voltage should read the same at each terminal.



Test Points

Primary Contactor
from terminal 27 to 28
from terminal 28 to 29
from terminal 27 to 29

Results

It should correspond to the voltage rating stated on the data plate.

If either contactor is defective, it must be replaced as follows:

1. Remove electrical power supplied to the fryer by unplugging or opening the wall circuit breaker.
2. Remove only those wires directly connected to the contactor being replaced. Label the wires.
3. Remove the two mounting screws on the base plate and remove contactor.
4. Install the new contactor and tighten the two mounting screws.
5. Connect the labeled wires to their respective positions.
6. Install the control panel.
7. Reconnect power to the fryer and test the fryer for proper operation.

2-7. CONTACTORS
(Continued)

HEAT CONTACTOR

33 □		
34 ○		○ 30
35 ○		○ 31
36 ○		○ 32
37 □		

PRIMARY CONTACTOR

22 □		
23 ○		○ 29
24 ○		○ 28
25 ○		○ 27
26 □		

The Henny Penny OE-100 requires two switching contactors. Located on the bottom is the primary contactor with the heat contactor stacked to the top of the primary. When closed, the primary contactor completes the heat circuit. It also supplies power to the heat contactor.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove the control panel. Refer to Section 2-3.

2. Perform a check on the contactor as follows:

Test Points	Results
from 23 to 29	open circuit
from 24 to 28	open circuit
from 25 to 27	open circuit
from 30 to 34	open circuit
from 31 to 35	open circuit
from 32 to 36	open circuit
from 22 to 26	ohm reading 415
from 33 to 37	ohm reading 415

2-8. FAN

The Henny Penny OE-100 has a fan in the circuit which operates only when the power switch is in the COOK position. The fan helps keep the control panel cool by pulling out heat from between the control panel and frypot.

The replacement of a faulty fan is as follows:



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove control panel per Section 2-3.

2-8. FAN (Continued)

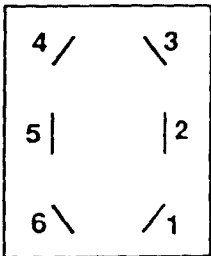


2. Label and disconnect fan motor wires.
3. Remove the four screws, washers, and nuts securing the fan to the heat shield.
4. Remove the fan from the heat shield.
5. Install the new fan on the heat shield and secure with the four screws, washers, and nuts.
6. Reconnect the fan motor wires.
7. Install control panel.

2-9. COOK/PUMP SWITCH

The Cook/Pump Switch is a three way rocker switch with a center "OFF" position. With the switch in the COOK position the fryer will operate. With the switch in the PUMP position the filter pump will operate, but the unit will not heat.

Checkout



To avoid electrical shock or property damage, move the power switch to "OFF" and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove Control Panel, but leave hinged on unit.
2. Remove and label wires from Cook/Pump Switch.
3. "OFF" Position - should be open circuit anywhere on the switch.
4. "COOK" Position
Check from:
#5 to #6 closed circuit
#1 to #2 closed circuit

Replacement



5. "PUMP" Position
Check from:
#4 to #5 closed circuit
#3 to #2 closed circuit
1. With control panel removed and wires off the switch, push in on tabs on the switch to remove from the panel.
2. Replace with new switch, and reconnect wires to switch following the wiring diagram.
3. Replace the control panel.

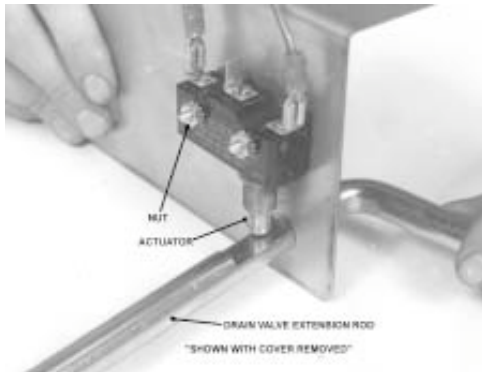
2-10. FUSES



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

Each unit is provided with two fuses to protect the internal circuitry. These fuses are rated 15 amps at 300 volts. Unthread screw cap to allow access to fuses located on panel behind door.

2-11. DRAIN SWITCH



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. A continuity check should be made to determine if the drain switch is defective. Check between the two outer terminals with actuator in groove of the drain valve extension rod. Circuit should be closed. If drain valve extension rod is turned, actuating drain switch, circuit should be open.

Replacement

1. To replace drain switch, remove two screws and nuts securing switch and switch cover.
2. Label and disconnect wires.
3. Connect wires to new drain switch.
4. Position actuator and attach drain switch and switch cover with the two screws and nuts.
5. Test to see if drain valve extension rod actuates the switch.



Listen for click of switch while rotating drain valve rod.

2-12. FILTER HEATER SWITCH

The Filter Heater Switch is a rocker type switch. With the switch in the "ON" position, the filter heater will operate, melting any solidified shortening in the filter lines.

Checkout



To avoid electrical shock or property damage, move the power switch to "OFF" and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove Control Panel, but leave hinged on unit.

2. Remove and label wires from the switch and check across from top to bottom for continuity. With the switch in the "ON" position, the circuit should be closed. If the switch is defective, replace it by following the next step.

Replacement:



3. Push in on tabs on the ends of the switch and pull switch from the front of the control panel.

4. Replace new switch, replace wires, and install controlpanel.

2-13. FILTER HEATER

This unit is equipped with a strip heater in the event solidified shortening accumulates in the filter pump lines. If this heater becomes defective, replace by following these steps.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Open panel board and cut wires at the connectors which go to the heaters.
2. Remove two screws that mount the strip heater to insulation box and pull wires through heat shroud.
3. Install new strip heater in reverse order.



When installing new heater wires into wire nut, be sure wires are secure. Use electrical tape to secure wire nut.



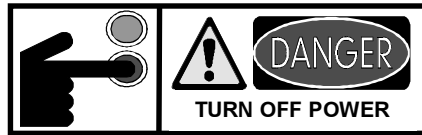
2-14. FILTERING SYSTEM

The filtering system consists of the filter valve, motor and filter pump assembly, filter screen assembly, and tubing.



The hose and fittings should be checked daily. Hot shortening causes the rubber hose to age and deteriorate. If aging or discoloration is seen, the hose should not be used. Severe burns may result if this rinse hose assembly leaks or ruptures.

1. Close the filter valve.
2. Turn the pump switch to the OFF position.



ONLY CONNECT AND DISCONNECT THE FILTER RINSE HOSE WHEN THE MAIN POWER SWITCH IS IN THE OFF POSITION. FAILURE TO DO THIS WILL RESULT IN SEVERE BURNS FROM HOT SHORTENING SPRAYING FROM THE MALE FITTING. ALSO, USE A DRY CLOTH OR PROTECTIVE GLOVE TO AVOID BURNS.

3. Detach the hose.



This hose is not connected to the fryer during normal operation.

Installation

1. Attach the filter rinse hose with its quick disconnect female fitting to the other half male fitting inside the door, next to the filter valve handle.
2. To do this slide back the spring ring on the female end of the quick disconnect fitting and let it snap into place over the other half male fitting.
3. With a quick tug on the hose, insure the quick disconnect is locked into position.

2-15. FILTER VALVE



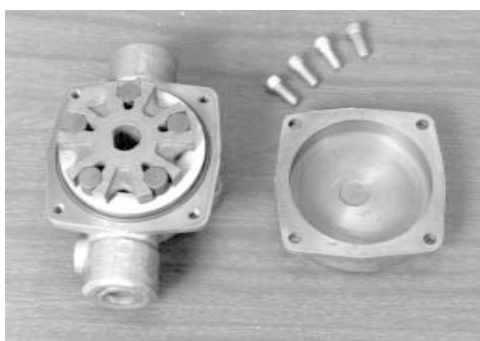
The filter valve is a 3/8 inch two-way stainless steel ball valve. If this valve should develop leaks the entire valve must be replaced.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Drain the shortening from the frypot.
2. Remove the filter drain pan from the fryer.
3. Remove the cotter pin, handle, and extension rod.
4. Remove the pipe from between the filter pump and valve.
5. Remove tee and nipple from valve.
6. Use an adjustable wrench and remove the valve.
7. Replace the valve and reassemble in reverse order.

2-16. FILTER PUMP REPAIR



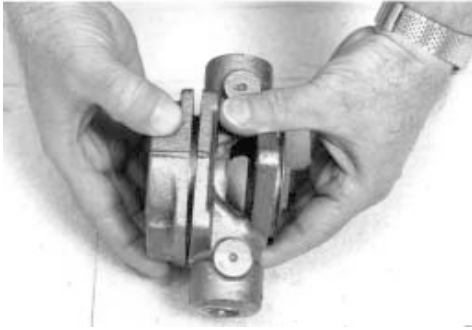
The two most common causes for a fryer's inability to pump shortening is that the pump is clogged with breadings, or solid shortening has cooled and solidified in the lines and pump. This then could cause the thermal reset to kick the motor out and the reset button on the back of the motor needs reset.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Loosen the four allen head screws on the end of the pump and remove the cover.
2. The inside is now exposed leaving a rotor and five teflon rollers. Clean the rotor and rollers.

2-16. FILTER PUMP REPAIR (Continued)



3. To reassemble, place rotor on drive shaft, and place rollers into rotor.



A small amount of shortening might be needed to hold the bottom roller into place until cover plate is put on. Make sure O-ring is in proper position on plate.

2-17. PUMP REMOVAL

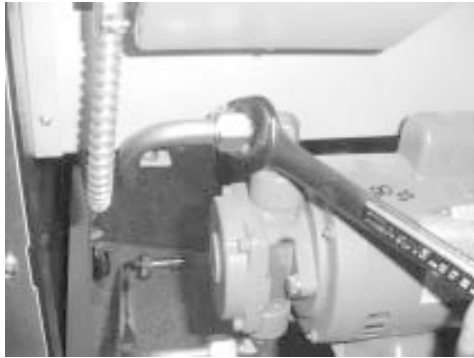


1. If the pump needs to be replaced, loosen one inch nuts from the outflow and inflow lines. Then remove the two bolts holding the pump to the motor with a 1/2 inch wrench.
2. The shaft seal should remain on the motor shaft, or if leaking, should be replaced at this time.
3. To replace the pump, remove the four allen screws, front plate, rotor, and rollers from pump (see Section 2-18). Place the pump onto shaft and against the shaft seal. Place the two 1/2 inch bolts through the pump and into the motor and tighten. Then replace the rotor, rollers, front plate and tighten the allen screws.



When removing a pump from a motor, note the positions of the INLET and OUTLET parts. Installation of the pump on the motor in any other position could cause damage to the fryer. There is an indicator on the side of the two halves of the pump, this mark must be together and face to the front of the fryer.

2-18. PUMP AND MOTOR REPLACEMENT



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove the cover from the junction box and remove the wire nuts attaching wires leading into the flexible conduit going to the motor.
2. Loosen the two screws securing the flexible conduit going to the motor.
3. Remove tubing to the pump.
4. Remove hardware attaching the motor to the motor base bracket and remove motor and pump assembly.



2-19. COOLING FAN MAINTENANCE

The cooling fan on the OE-100A open fryer reduces the amount of heat behind the panel, and if the heat does become excessive, "E-4" will show on the display.

The PC boards on the control panels can be damaged by excessive amount of heat so it is important that the cooling fan is operating properly and has good air flow.

To prevent an "E-4" reading, which will shut the heat off to the fryer, follow the following steps.

ONCE A MONTH:

1. Turn power switch to the "OFF" position.
2. Open door to bottom of fryer.
3. Locate metal fan guard situated in the left front, under the control panel.
4. Clean any lint and dirt from fan guard.

**2-19. COOLING FAN
MAINTENANCE
(Continued)**

5. Close door and turn power switch on. Unit is now ready for operation.

If the fan needs a more thorough cleaning, or E-4 persists after cleaning the fan guard, follow the following steps.

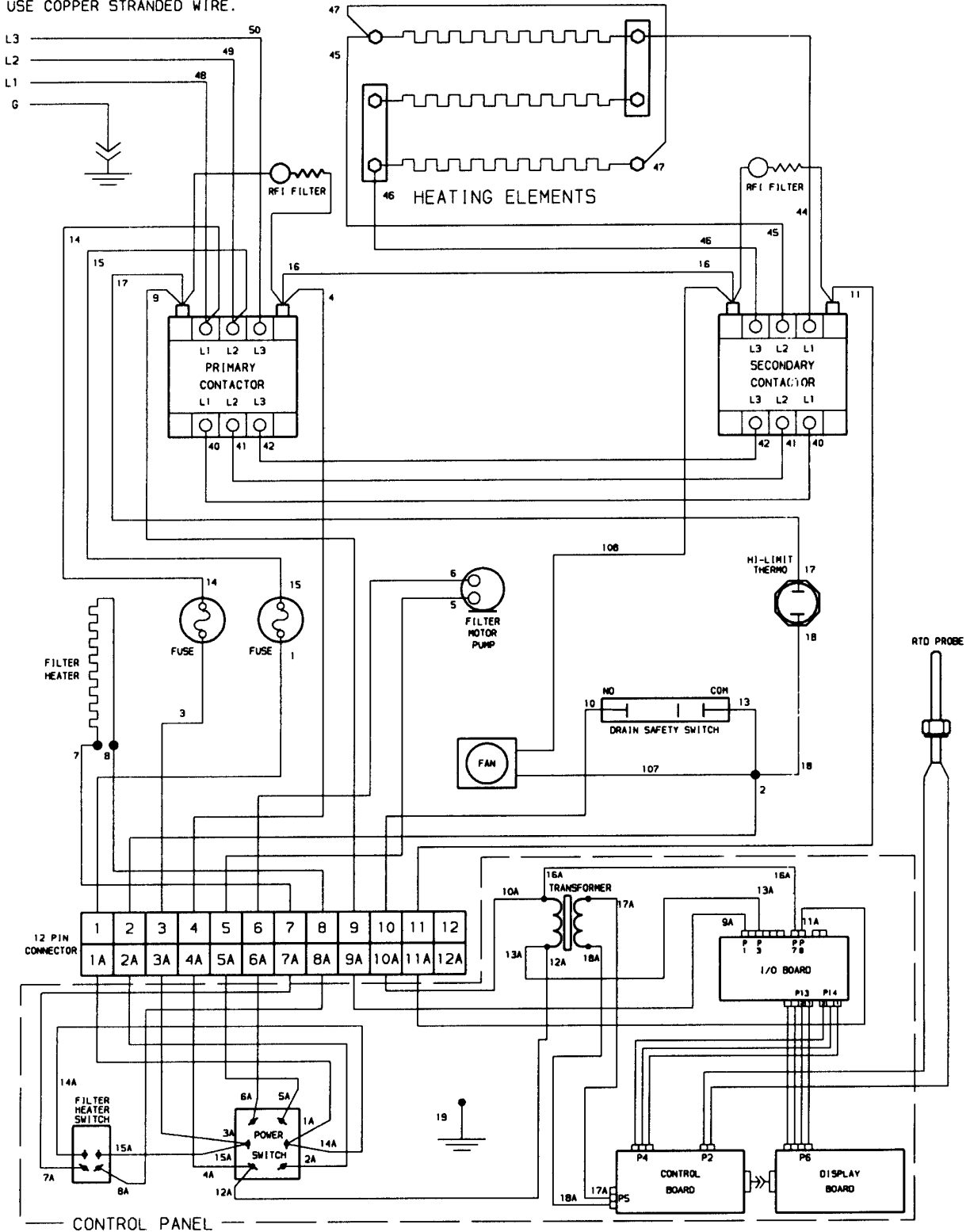
1. With power on, open door to filter drain pan and look up at fan to make sure fan is operating.
2. If fan is not operating, it needs replaced; if fan is operating continue onto step 3.



To avoid electrical shock or property damage, move the power switch to “OFF” and disconnect main circuit breaker, or unplug cord at wall receptacle.

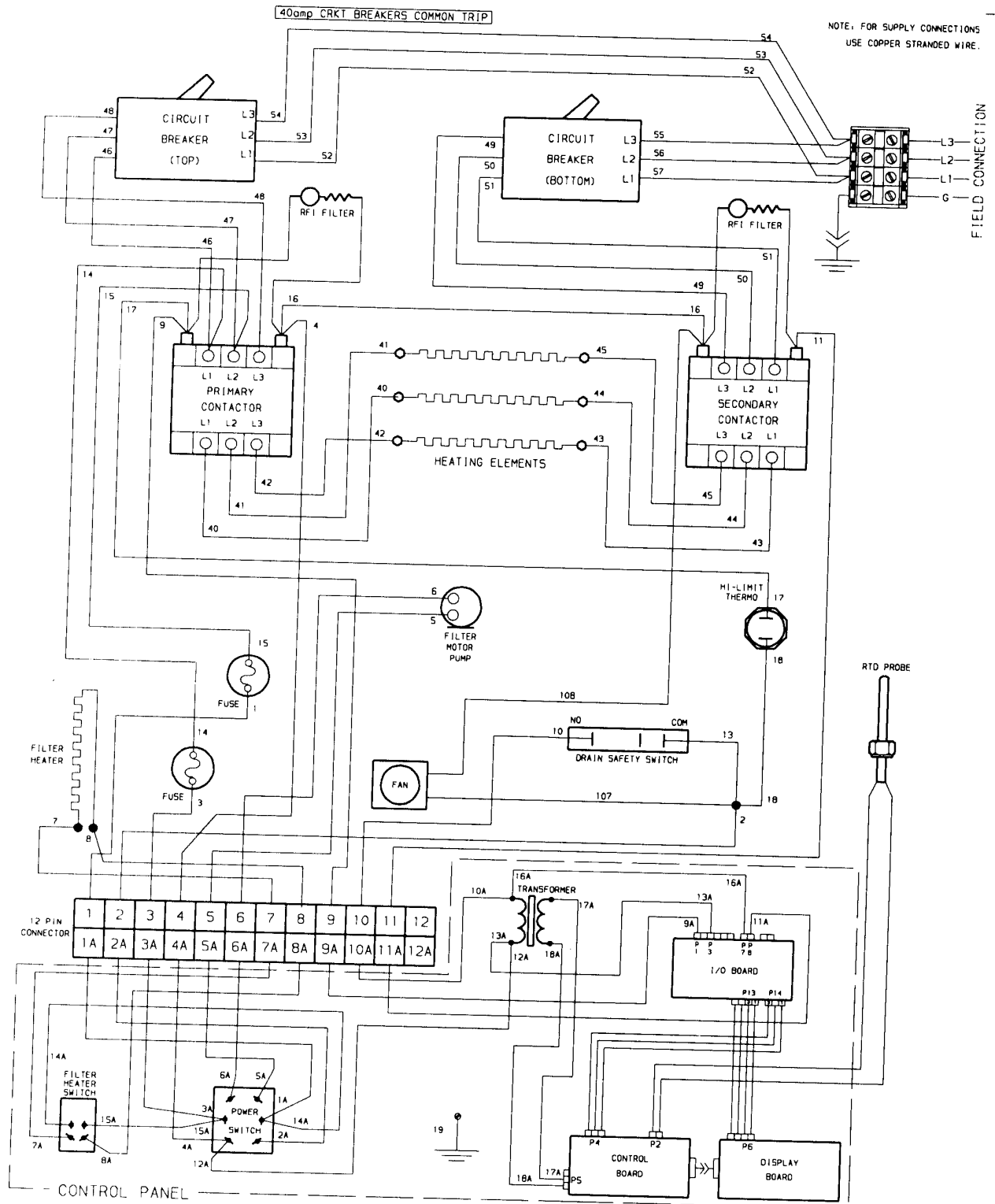
3. Remove the screws securing decorative strips on both sides of the control, and remove decorative strips.
4. Swing panel out to the left and locate fan on the left behind panel.
5. Thoroughly clean fan, plus check fan guard per above instructions.
6. Replace panel and decorative panels.
7. Restore power to unit and unit is now ready for operation.

FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
208/240V, 3PH, 50/60Hz
12.25/14.5KW 3W + GRND
HENNY PENNY CORP.
EATON OH10 45320

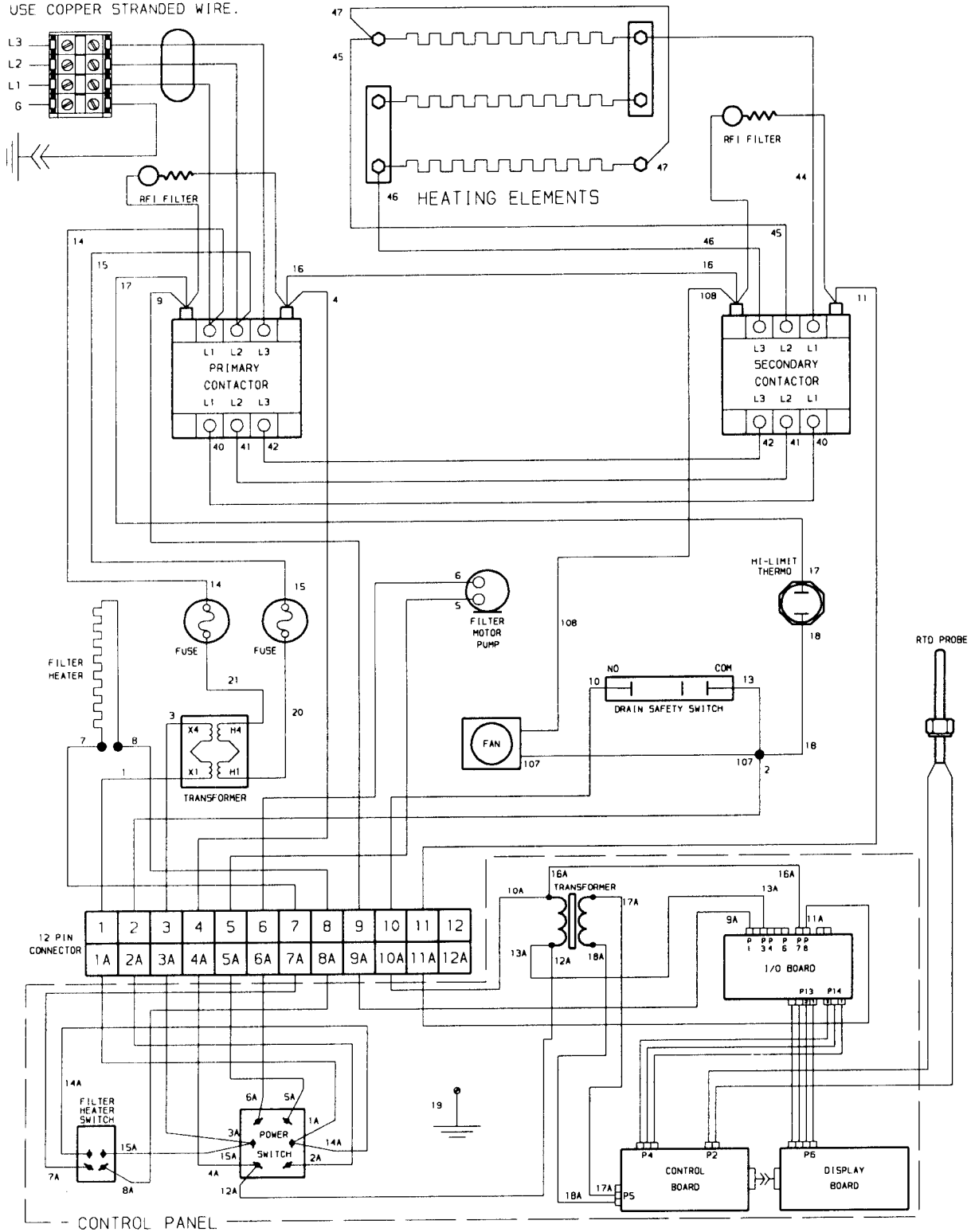
41087



MODEL OE-100A
208/240V, 3PH, 50/60Hz
23KW, 3W + GRD
HENNY PENNY CORP.
EATON OHIO 45320

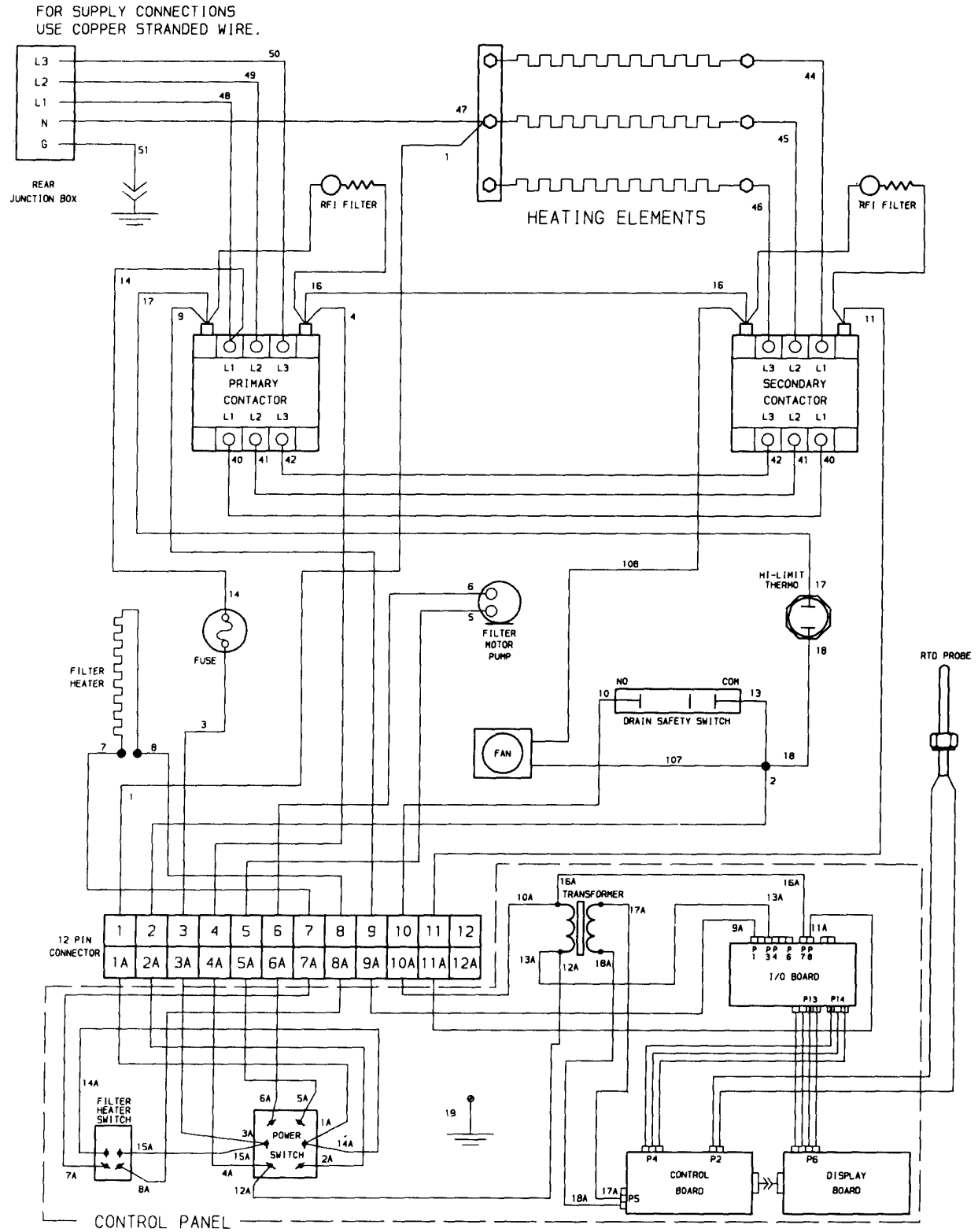
54171

FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
440/480V, 3PH, 50/60Hz
3W + GRND
HENNY PENNY CORP.
EATON OHIO 45320

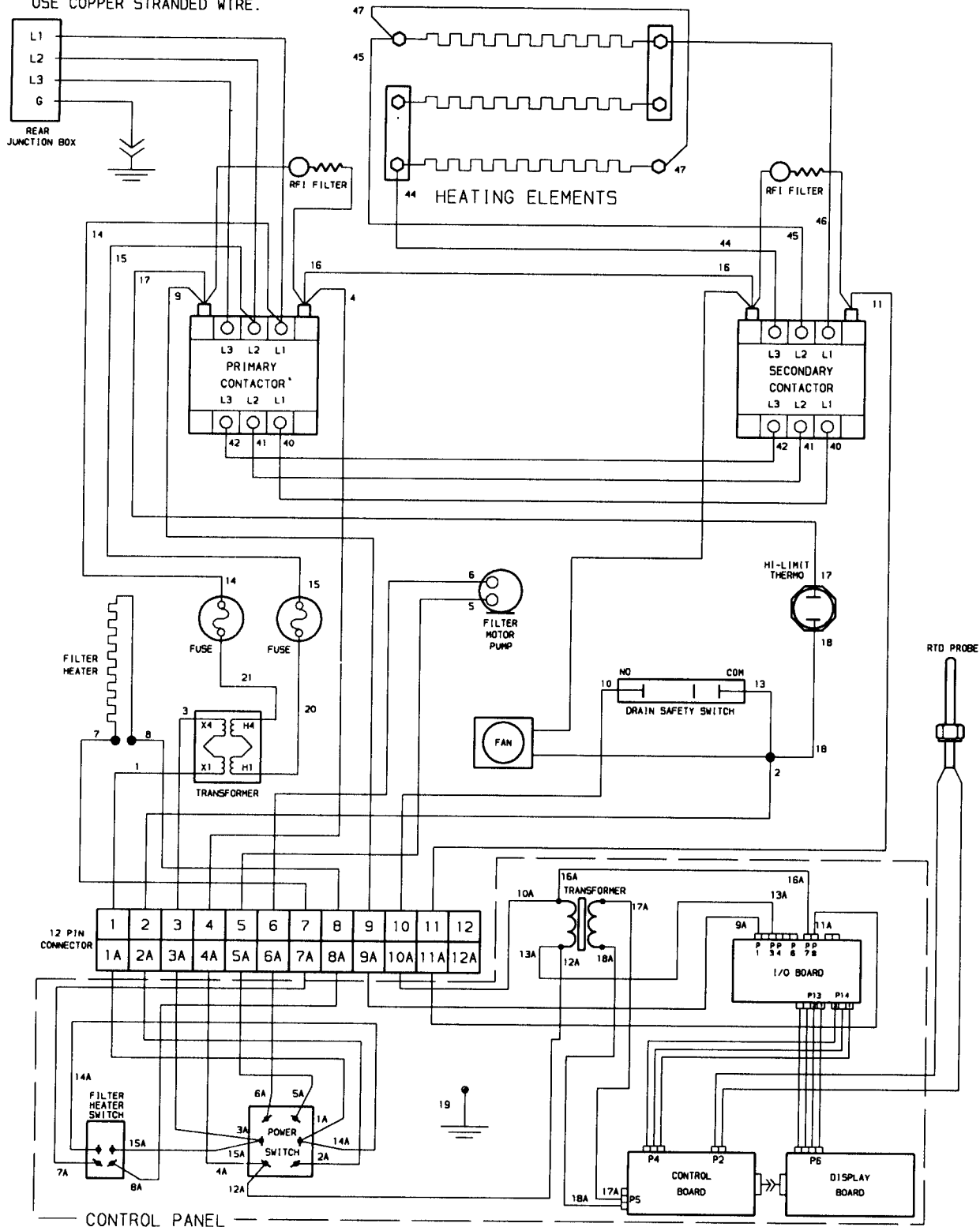
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MODEL OE-100A
380/415V, 3PH, 50/60Hz
14.5/23KW 3W + GRND
HENNY PENNY CORP.
EATON OHIO 45320

41146

FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE.



MODEL OE-100A
440/480V, 3PH, 50/60Hz
14.5/23KW 3W + GRND
HENNY PENNY CORP.
EATON OHIO 45320

41784

LIMITED WARRANTY FOR HENNY PENNY APPLIANCES

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except lamps and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment and replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be represented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

SECTION 3. PARTS INFORMATION

3-1. INTRODUCTION

This section lists the replaceable parts of the Henny Penny Open Fryer, Electric.

3-2. GENUINE PARTS

Use only genuine Henny Penny parts in your fryer. Using a part of lesser quality or substitute design may result in damage to the unit or personal injury.

3-3. WHEN ORDERING

Once the parts that you want to order have been found in the PARTS parts list, write down the following information:

Item Number	8	
Part Number	30261	Example:
Description	Cook/Off/Pump	

From the data plate, list the following information:

Product Number	02711	
Serial Number	0001	Example:
Voltage	208	

3-4. PRICES

Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

3-5. DELIVERY

Commonly replaced items are stocked by your distributor and will be sent out when your order is received. Other parts will be ordered, by your distributor, from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

3-6. WARRANTY

All replacement parts (except lamps and fuses) are warranted for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty in the front of this manual for other rights and limitations.

3-7. RECOMMENDED SPARE PARTS FOR DISTRIBUTORS

Recommended replacement parts, stocked by your distributor, are indicated with √ in the parts lists. Please use care when ordering recommended parts, because all voltages and variations are marked. Distributors should order parts based upon common voltages and equipment sold in their territory.

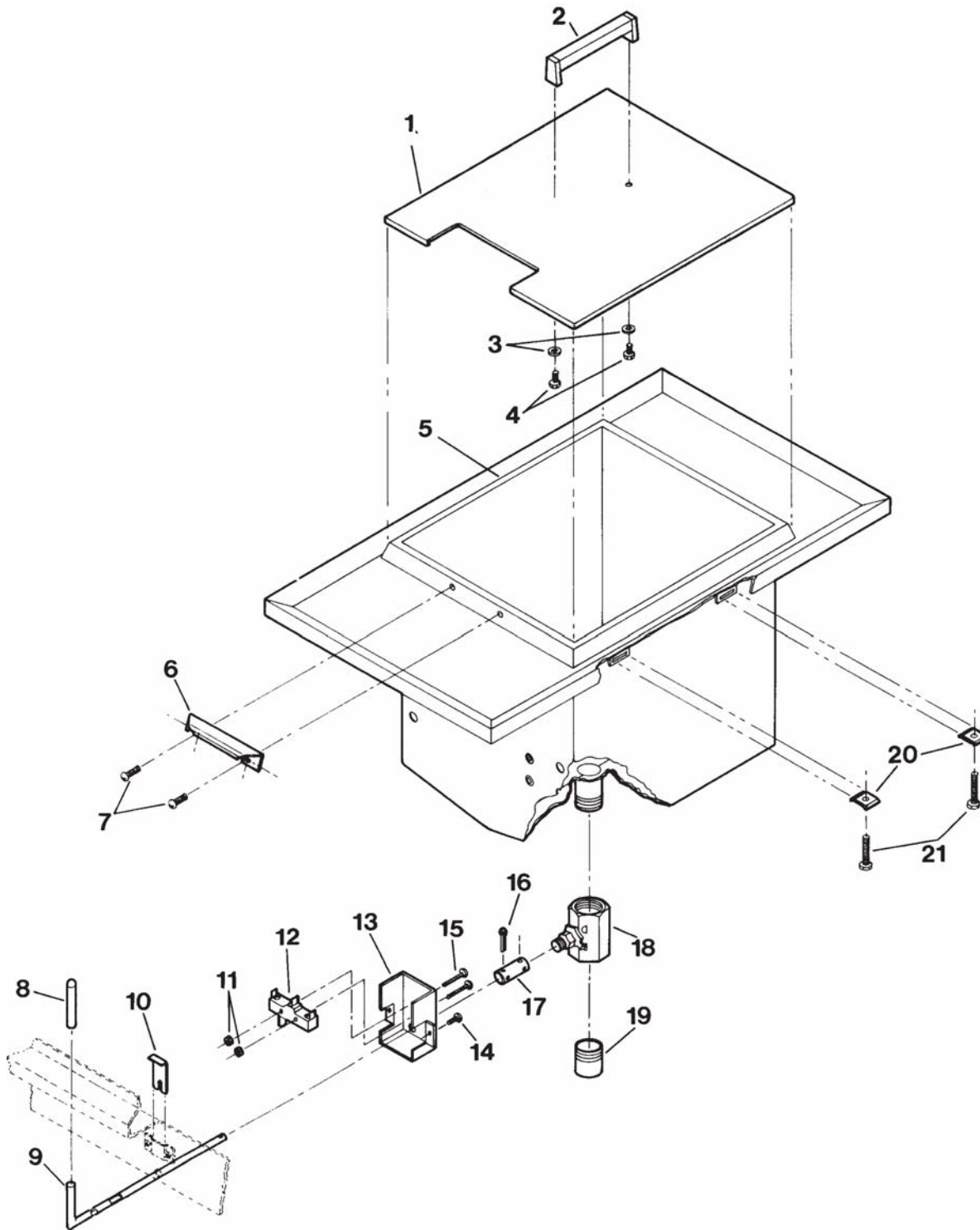


Figure 3-1 OE-100 Frypot & Drain Valve

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-1		OE-100 FRYPOT & DRAIN VALVE	
1	30323	Cover, Fry Pot	1
2	25412	Handle	1
3	LW02-005	Lockwasher (#10-24x3/8 PH)	2
4	SC01-038	Screw	2
5	30039	Pot Weld Assembly	1
6	30086	Bracket - Pan Support	1
7	SC01-059	Screw - Machine (1/4-20X1/2)	2
8	30173	Grip - Drain Rod	1
9	30082	Rod - Drain Valve	1
10	30085	Latch - Safety	1
11	NS02-005	Nut (#6-32)	2
√ 12	18227	Switch - Drain Valve	1
13	30083	Cover - Drain Switch	1
14	SC02-018	Screw - #8 Thread Forming (#8 AB)	2
15	SC01-058	Screw (#6-32)	2
16	17255	Cotter Pin (5/32 x 11/4)	2
17	55142	Coupling - Drain Valve	1
18	55152	Drain Valve and Coupling Assembly	1
19	18819	Drain Valve Deflector	1
20	16237	Holddown Clamp	8
21	18813	Clamp - Screw	8

√ recommended parts

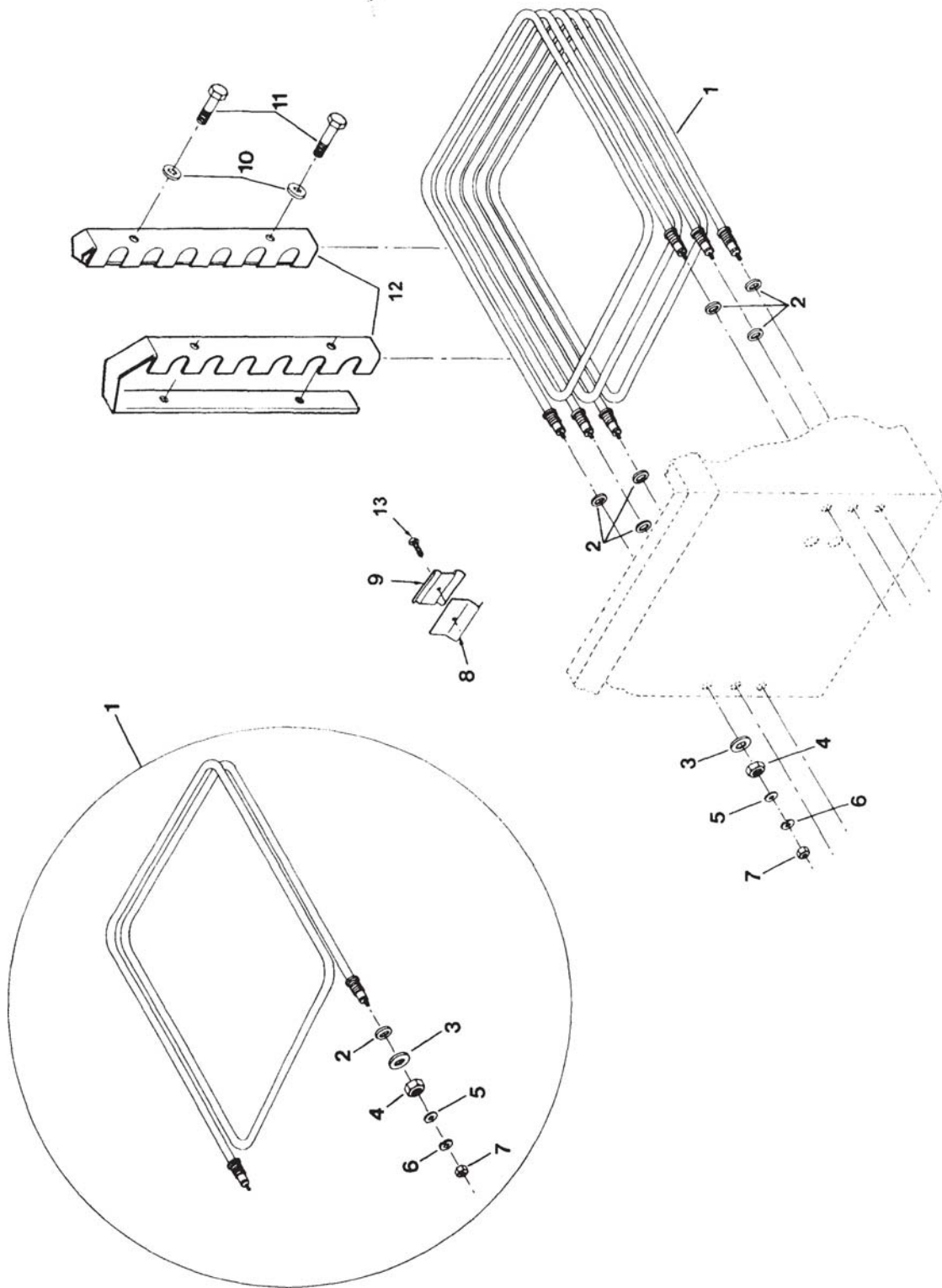


Figure 3-2. OE-100 Heating Elements

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-2		OE-100 HEATING ELEMENTS	
1		Heating Elements	3
√	30292-1	480 Volts, 7333 Watts	
√	30292-2	208 Volts, 7333 Watts	
√	18233-1	208 Volts, 4500 Watts	
√	18233-2	230 Volts, 4500 Watts	
2	16855	"O" Ring	6
3	WA01-006	Flat Washer (5/8)	6
4	NS-1-017	Nut - Heater (Brass 5/8)	6
5	WA01-007	Flat Washer (#10 Brass-Nickel Plate)	6
6	LW01-008	Lockwasher (Splitring #10)	6
7	NS01-014	Nut (#10-32 Hex-Nickel Plate)	6
8	40315	Hi Limit Clamp - Back	1
9	40317	Hi Limit Clamp - Front	1
10	LW02-005	Lockwasher (#10 Internal)	10
11	SC01-055	Screw (#10-32 x 3/4 Hex Hd.)	10
12	51931	Element Spreader Bar Assy. for 7333 W. elements	5
13	SC01-053	Screw (8-32 x 1/2 PH RD SS)	1
	18225*	Element Spreader for 4500 W. elements	5
	18226*	Element Spreader Lockbar for 4500 W. elements	5

√ recommended parts

* not shown

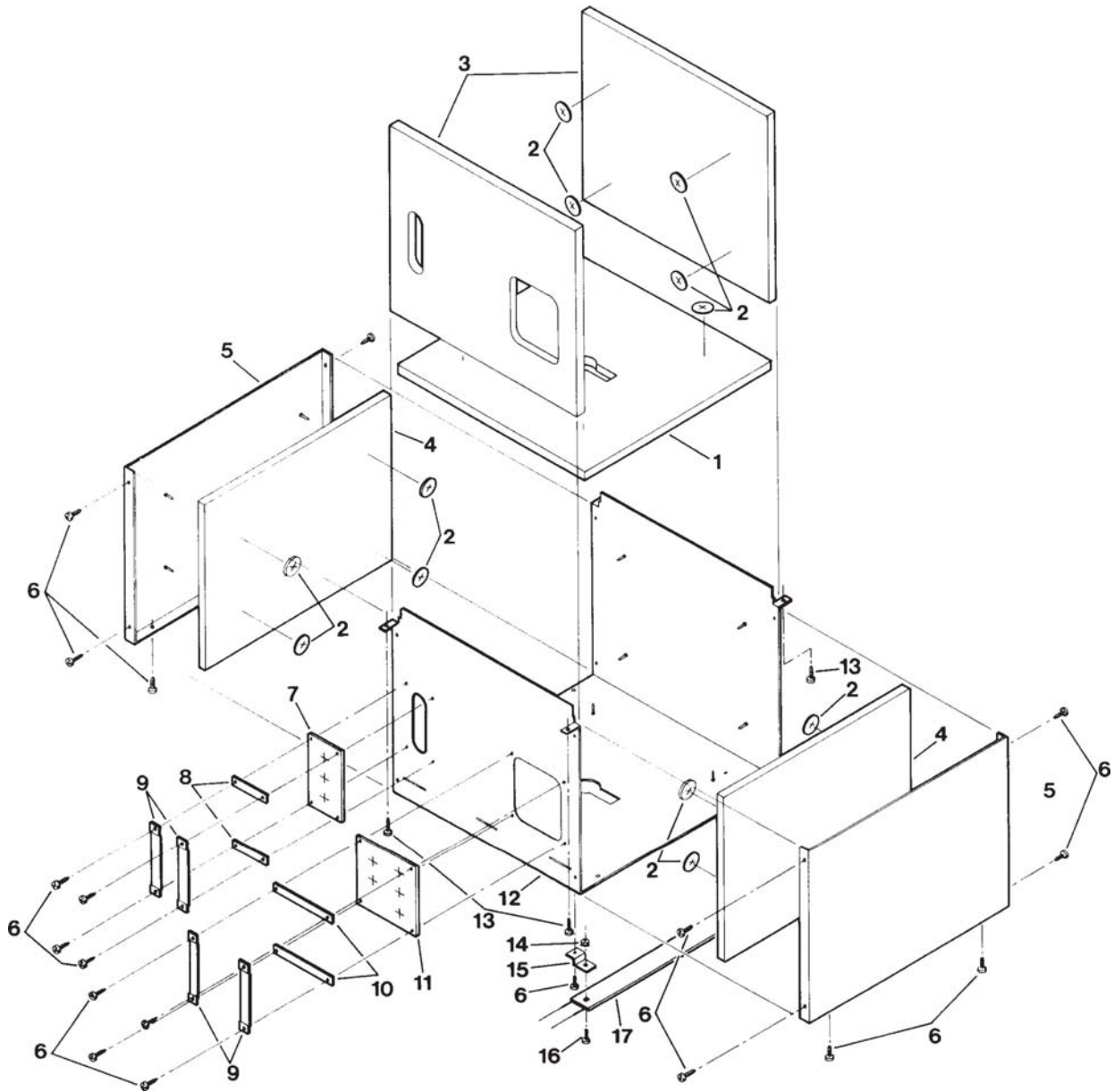


Figure 3-3. OE-100 Insulation

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-3		OE-100 INSULATION	
1	30146	Insulation - Bottom	1
2	WA02-001	Washer - Insulation	12
3	30140	Insulation - Front & Back	2
4	30169	Insulation - End	2
5	30056	Insulation Support W/A	2
6	SC02-018	Screw - Thread Forming (#8 AB)	*
7	30068	Seal	1
8	30070	Bracket- Seal	2
9	30069	Plate - Seal	4
10	30071	Bracket- Seal	2
11	30067	Seal	1
12	30134	Insulation Support W/A	1
13	SC03-005	Screw - Self-Drilling (#8)	4
14	NS02-001	Nut Hex Keps #10-32	2
15	30275	Mount - Heater	2
16	SC01-001	Screw - #10-32x1/2	2
√ 17	30278	Heater - 240v-400w	1

√ recommended parts

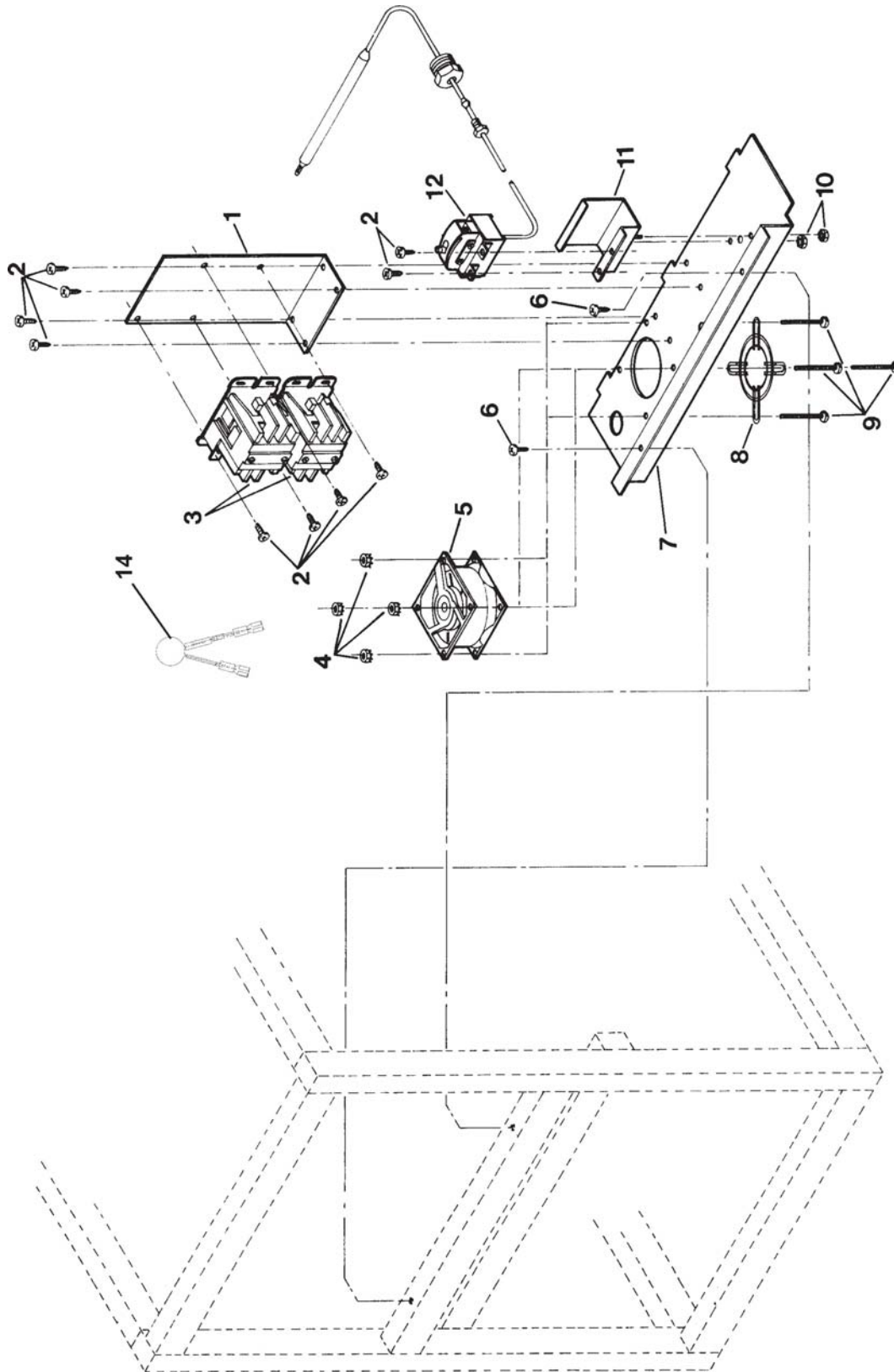


Figure 3-4. OE-100 Fan, Contactors, and High Limit Assembly

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-4		OE-100 FAN, CONTACTORS, AND HIGH LIMIT ASSEMBLY	
1	30079	Bracket - Contactor	1
2	SC02-018	Screw - Thread Forming (#8)	*
√ 3	14930	Kit - Contactor	2
		(480 & 208/240 Volt fryers after June/July 1991 w/circuit breakers)	
√	30324	Contactor w/Set Screws	2
		(208/240 Volt fryers before June/July 1991 w/o circuit breakers)	
4	NS02-005	Nut - (#6-32 Keps)	4
√ 5	16688	Fan	1
6	SC03-005	Screw - Self Drilling (#8)	2
7	44227	Shield - Splash	1
8	16685	Fan Guard	1
9	SC01-037	Screw - Machine (#6-32x2")	4
10	NS02-001	Nut (#10-32 Keps)	2
11	17216	Bracket W/A	1
√ 12	16337	High Limit - 420°F	1
√ 13	14785*	Temperature Probe - 3"	1
√ 13	14331*	Temperature Probe - 6"	1
√ 14	29901	Capacitor/Resistor Assy.	1

√ recommended parts

* not shown

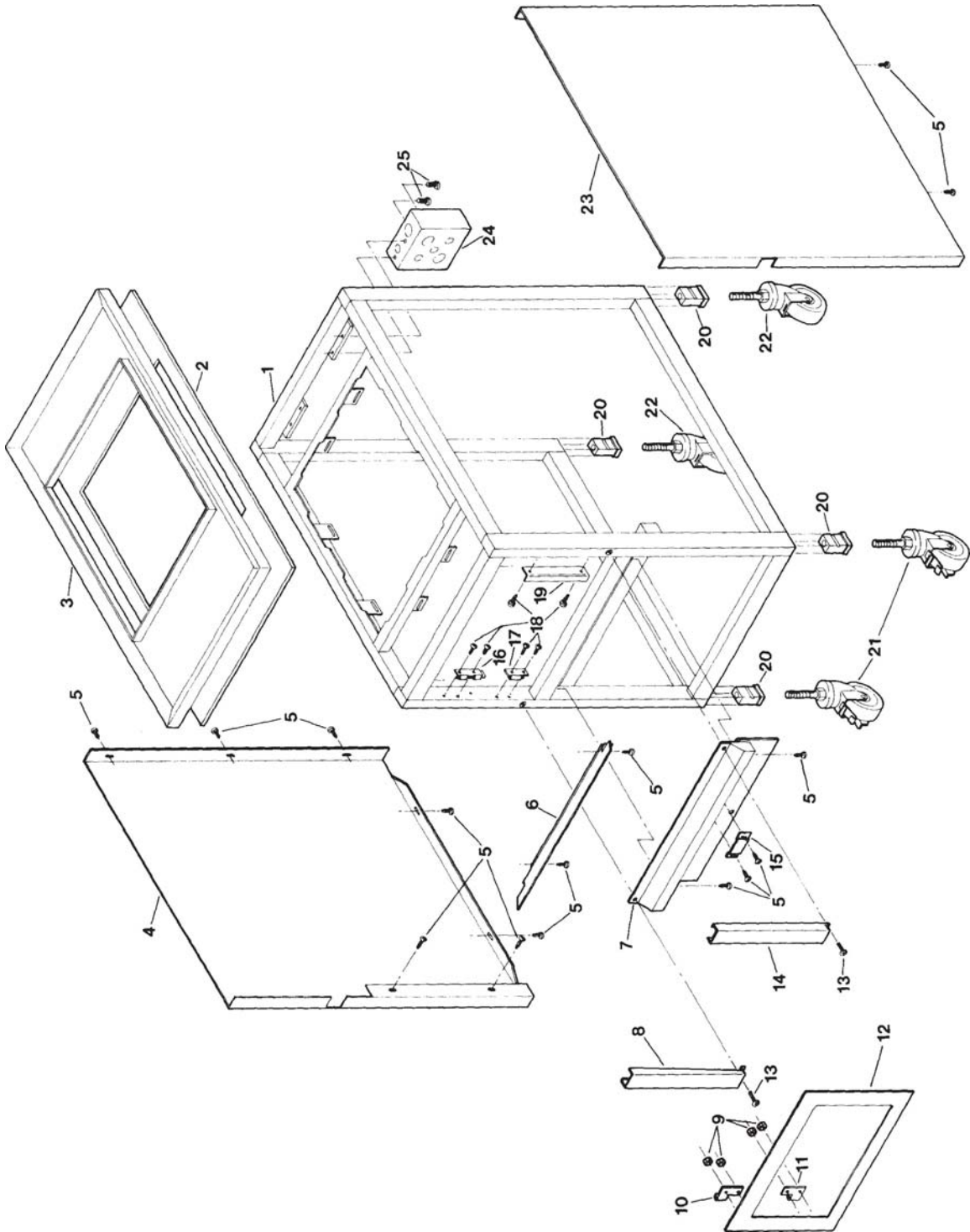


Figure 3-5. OE-100 Frame Assembly

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-5		OE-100 FRAME ASSEMBLY	
1	37593	Frame Assembly	1
2	30131	Insulation	1
3	30125	Counter Top Weld Assembly	1
4	30047	Panel - Left Side	1
5	SC03-005	Screw - Self Drilling (#8 x 1/2)	1
6	30151	Top Rail	1
7	30157	Bottom Rail	1
8	30063	Panel End - Left	1
9	NS02-006	Nut (#10-24 Keps)	*
10	30003	Hinge - Slip Joint - Female	1
11	30004	Hinge - Slip Joint - Female	1
12	30077	Control Panel W/A	1
13	SC01-046	Screw - Machine (#8-32 x 1/2)	*
14	30064	Panel End - Right	1
15	30084	Bracket - Safety	1
16	30001	Latch - Spring	1
17	30002	Hinge - Slip Joint - Male	1
18	SC02-018	Screw - Thread Forming (#8)	*
19	30066	Plate - Closing	1
20	17612	Insert - Leg	4
21	30105	Caster - with Brake	2
22	30104	Caster	2
23	30305	Panel - Right Side	1
24	50792	Junction Box	1
25	SC01-002	Screw - Machine (#10-32 x 1/2)	2
26	63364	Cover - Junction Box (not shown)	1
27	19923	Transformer (now shown	1
√ 28	30278	Filter Heater (not shown)	1
√ 29	37566	Circuit Breaker (not shown)	2
30	63097	Terminal Block (not shown)	2
31	14343	Kit - Box - Junction w/Terminal Block (not shown)	1

√ recommended parts

*as required

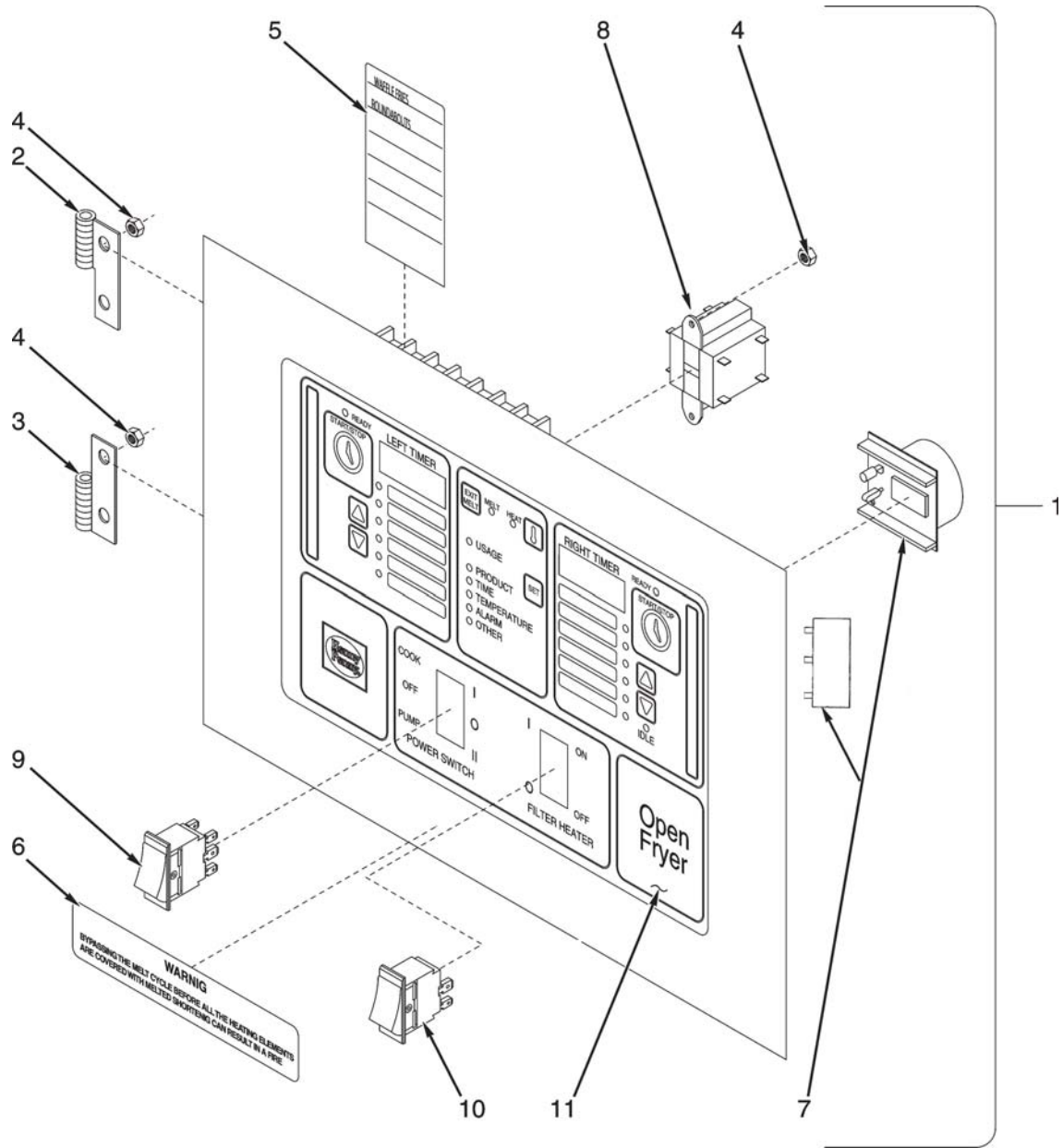


Figure 3-6. Control Panel Assembly

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-6		CONTROL PANEL ASSEMBLY	
√ 1	41262RB	Control Panel Assembly (includes items 2 thru 14)	1
2	30003	Hinge - Slip Joint Female	1
3	30004	Hinge - Slip Joint Female	1
4	NS02-006	Nut (#10-24 Hex Keps)	6
5	61755	Card - Menu	2
6	30357	Label - Warning	1
√ 7	40500	Assembly - Alarm, CPU 1 - Old Syle w/attached PCB	1
√ 7	ME70-001	Buzzer - Piezo - New Syle w/o PCB	1
√ 8	28979	Transformer	1
√ 9	30261	Switch - On-Off-On	1
√ 10	30091	Switch - Filter Heater	1
11	39728	Decal - Control Panel	1
√ 12*	FA52-015	Fuse - 1.5 Amp (3AG)	1
13*	EF02-031	Clamp (1/4 inside dia. X 3/8 wide)	2
14*	NS02-005	Nut (#6-32 Hex Keps)	1

√ recommended parts

* not shown

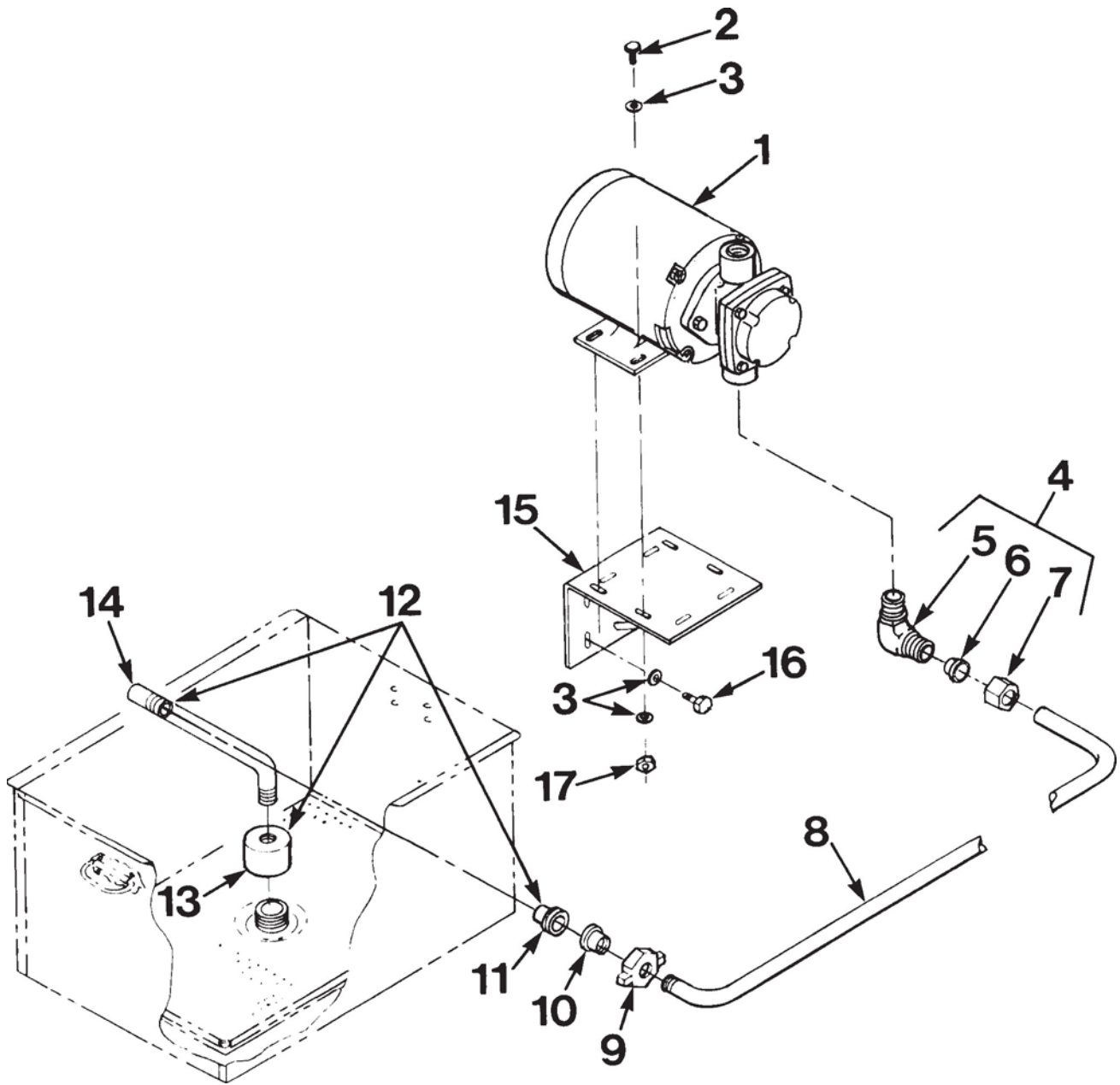


Figure 3-7. OE-100 Lower Filter Plumbing Components

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
4-7		OE-100 LOWER FILTER PLUMBING COMPONENTS	
1	67589	Motor and Pump, Filter	1
√	67583	Motor, 1/2 Horse	1
√	17476	Pump Seal Kit	1
	17437	Pump	1
2	SC01-022	Screw, Motor	4
3	WA01-002	Washer	16
4	17424	Connector Assembly, Male Elbow	1
5	17407	Connector, Male Elbow	1
6	16808	Fitting, Sleeve	1
7	16809	Nut, Fitting	1
8	45721	Tubing, Stainless Steel	1
√ 9	17432(use 69289)	Fitting, Union Handle	1
√ 10	17431(use 69289)	Fitting, Female Union	1
√ 11	17430(use 69289)	Fitting, Male Union (Also included with item 12)	1
12	19102	Standpipe Assembly, Filter Screen	1
13	17403(use 65208)	Nut, Filter Screen	1
14	19101	Tubing, S.S.	1
15	17418	Bracket, Motor Base	1
16	SC01-052	Screw, Motor Base Bracket	4
17	NS02-002	Nut, Motor	8
18*	55281	Splash Shield, Motor	1

√ recommended parts

* not shown

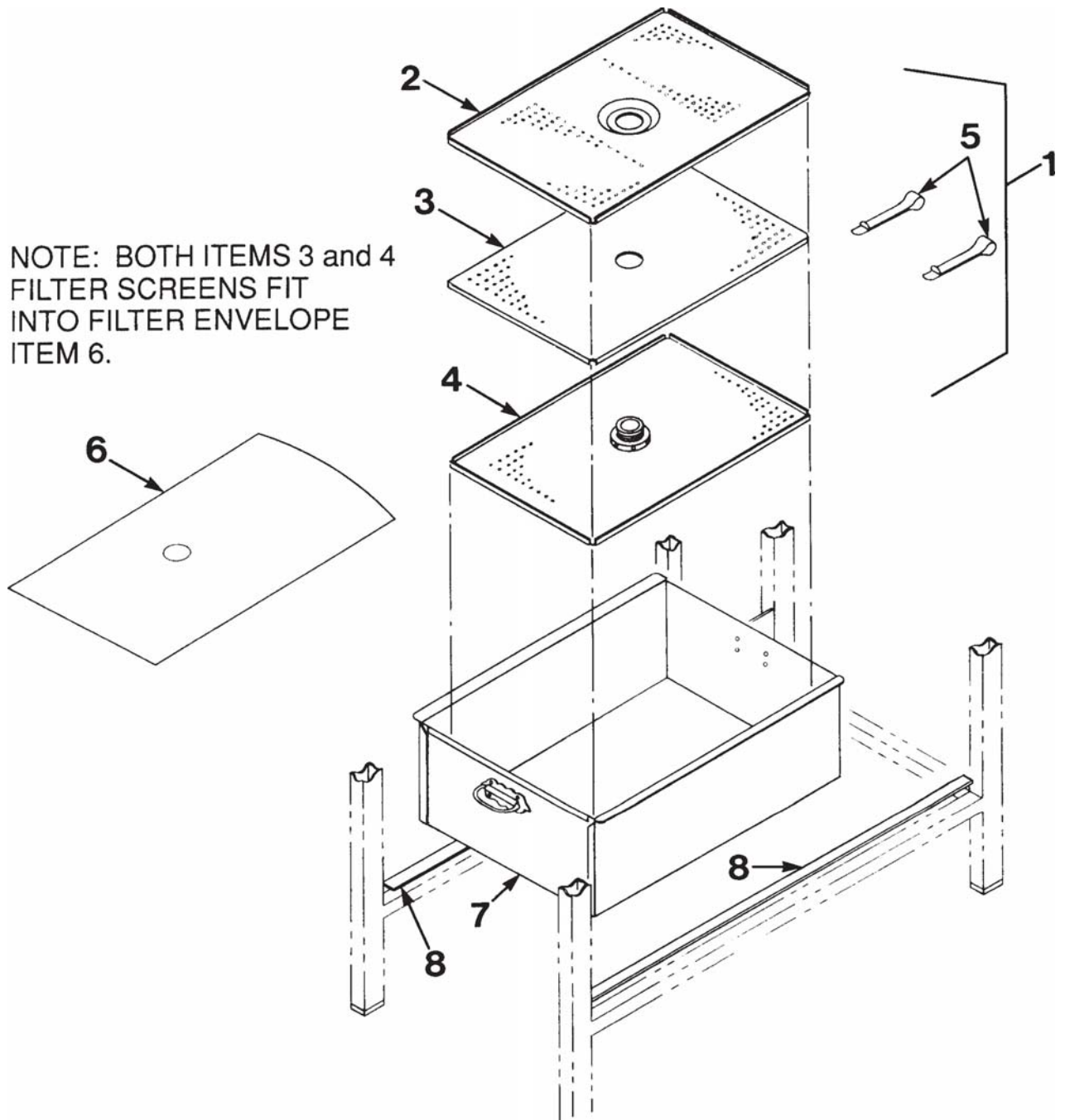


Figure 3-8. OE-100 Filter Assembly

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-8		OE-100 FILTER ASSEMBLY	
1	17510(use 14671)	Filter Screen Assembly	1
2	65211	Crumb Catcher	1
3	17502(use 14671)	Top Screen	1
4	17503(use 14671)	Bottom Screen	1
5	17505	Filter Clips	2
√ 6	12101	Filter Envelope	1
7	19206	Filter Drain Pan	1
8	17507	Runner Strip	2

√ recommended parts

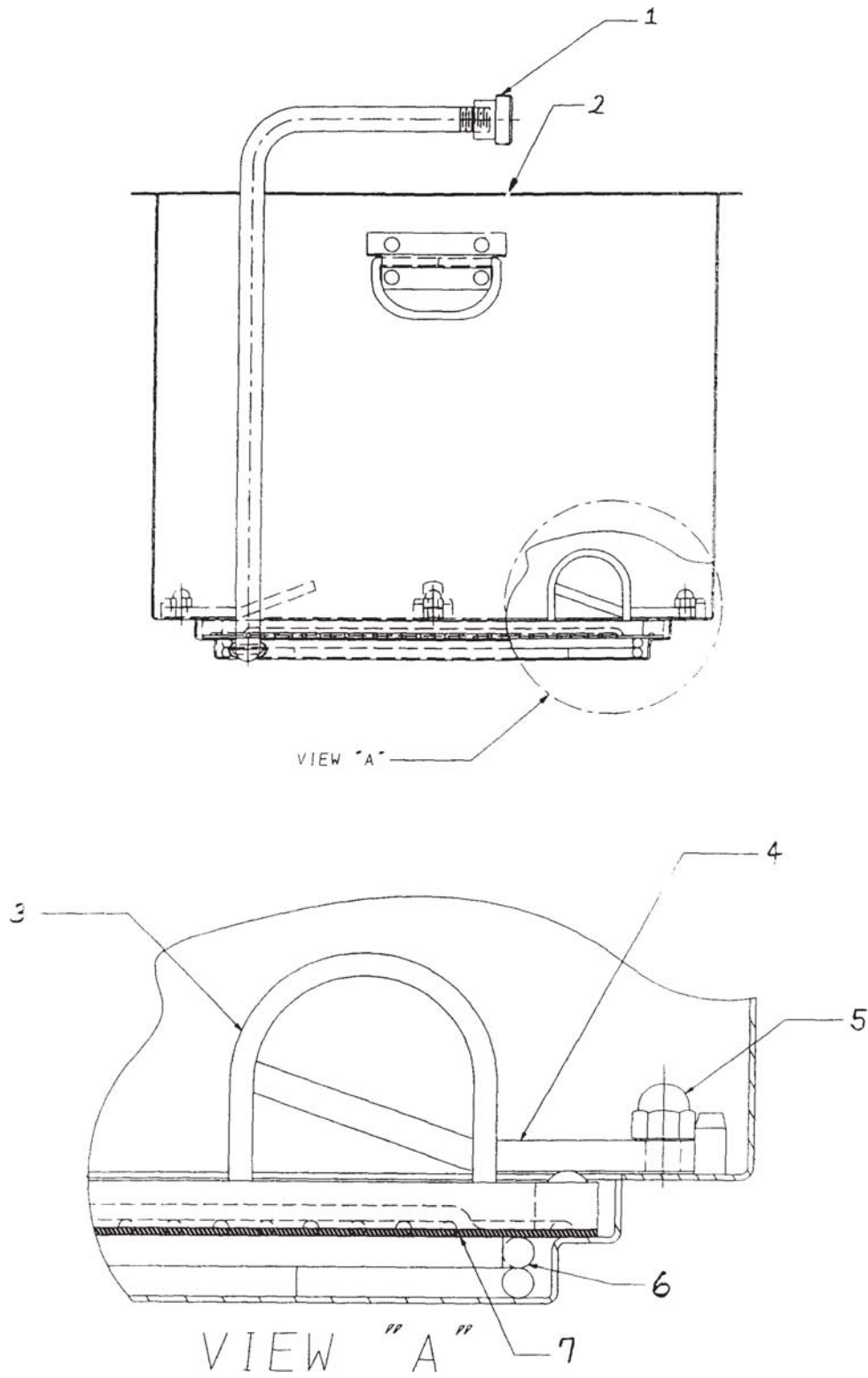


Figure 3-9. OE-100 Supersorb Filter

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-9		OE-100 SUPERSORB FILTER	
1	17430(use 69289)	Union-Female Fitting	1
2	37855	Filter Pan Assembly	1
3	37135	Filter Clamp Ring Assembly	1
4	36596	Handle-Filter Lock	4
5	NS03-023	Nut 1/4-20 Acorn Cap	4
6	30944	Support-Filter Pad	1
√ 7	12187	Charcoal Filter Pad	1

√ recommended parts

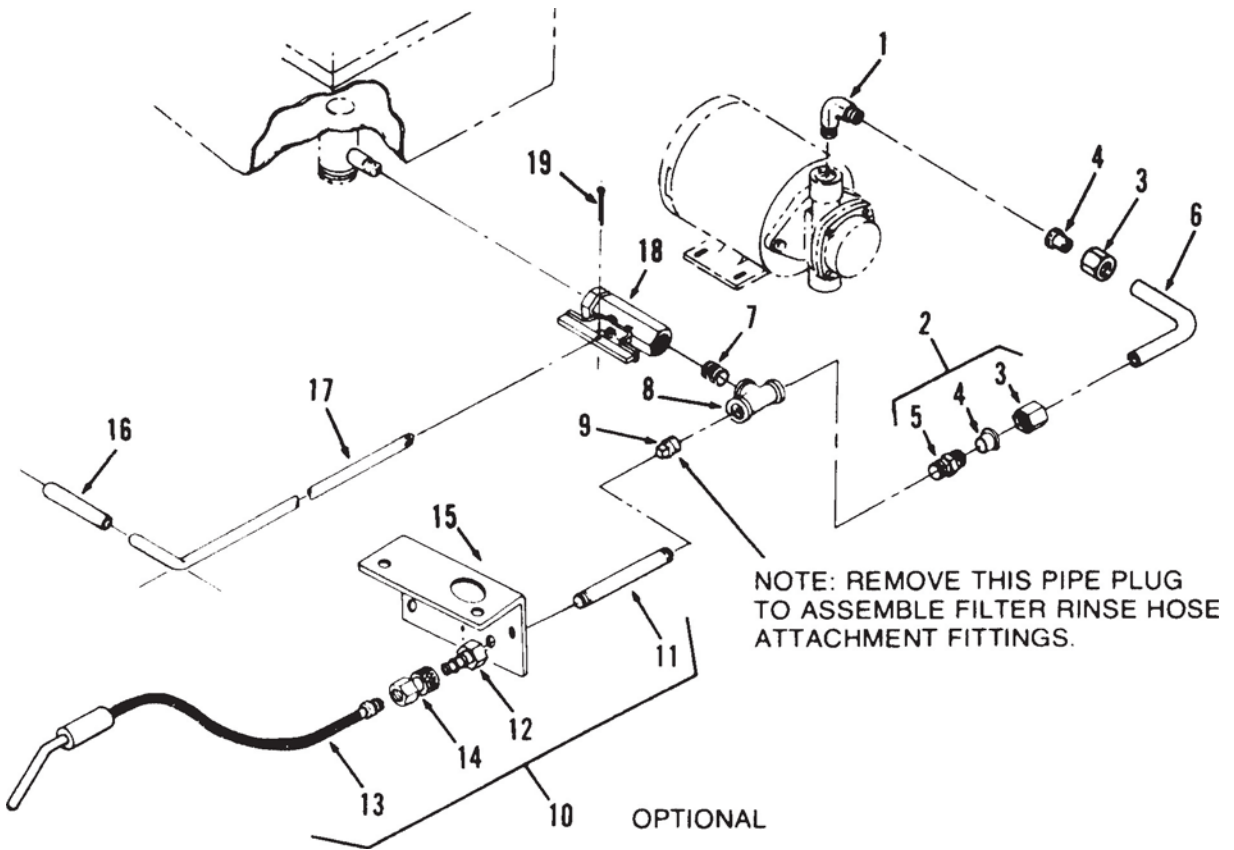


Figure 3-10. Upper Filter Plumbing Components

FIGURE & ITEM NO.	PART NUMBER	DESCRIPTION	UNITS PER ASSY
3-10		UPPER FILTER PLUMING COMPONENTS	
1	17407	CONNECTOR, Male Elbow	1
2	16814	CONNECTOR ASSEMBLY, Male	2
3	16809	NUT, Fitting -	2
4	16808	FITTING, Sleeve	2
5	16807	CONNECTOR, Male	2
6	30230	TUBING, S. S	1
7	FP02-001	NIPPLE, Close	1
8	17306	TEE, Pipe	1
9	FP02-015	PLUG, Pipe	1
10	03001	HOSE ASSEMBLY, Filter Rinse - Optional	1
11	30228	NIPPLE, Pipe	1
12	17334	FITTING, Rinse Hose Disconnect, Male	1
13	03003	HOSE, Filter Rinse	1
14	17333	FITTING, Rinse Hose Disconnect, Female	1
15	18419	BRACKET, Drain & Filter Rod & Rinse Hose	1
16	16293	COVER, Valve Rod	1
17	30223	ROD, Filter Valve Extension	1
√ 18	17308	VALVE ASSEMBLY, Filter	1
19	17255	PIN, Cotter, Valve	1

√ recommended parts