



# Startup and Training Form



**NOTE: Distribute one copy each to the customer and to Henny Penny and retain one copy for your records.**

PLEASE PRINT

## I. Henny Penny Start Up Provider Information

Company		Company Phone	
Address		City	
State / Province		Postal Code	
Country		Email Address	

## II. Store Information

Store ID Number		Store Phone	
Address		City	
State / Province		Postal Code	
Country		Store Email	

## III. Equipment Information

III. Equipment Information				Electric (circle one)	Voltage Reading L1-L2	Voltage Reading L2-L3	Voltage Reading L1-L3	Gas (circle one)
Model		Serial Number		1ph   3ph				LP   Natural
Model		Serial Number		1ph   3ph				LP   Natural
Model		Serial Number		1ph   3ph				LP   Natural
Model		Serial Number		1ph   3ph				LP   Natural
Model		Serial Number		1ph   3ph				LP   Natural
Model		Serial Number		1ph   3ph				LP   Natural
Model		Serial Number		1ph   3ph				LP   Natural

## IV. Signatures (To be completed after the startup and training)

Startup Trainer - I have completed all steps of the startup and training checklist to the customer's satisfaction.		
(Signature)	(Print Name)	Date:
Rate Training (circle one) 10 9 8 7 6 5 4 3 2 1 (10 is excellent, 7 or less, why?)		Number of Attendees?
Store Manager - I am satisfied with the startup and training received.		
(Signature)	(Print Name)	Date:
Rate Training (circle one) 10 9 8 7 6 5 4 3 2 1 (10 is excellent, 7 or less, why?)		



## Pressure Fryers PFE-500 PFG-600



### Pressure Fryer Startup Checklist:

#### Startup for the PFE-500 or the PFG-600 pressure fryers:

- Check unit for freight damage
- Remove all packing from the inside of the frypot and drain pan
- Verify all accessories shipped with fryer (brushes, manual, gas line fitting, etc.)
- Check data plate voltage to make sure that it matches the store's voltage
- Wattage, phase or gas type match customer's request.
- Ensure fryer is mounted on provided casters, properly restrained & level in accordance with the operator's manual.
- Remove the deadweight shipping retainer.
- Rinse, drain and dry the vat.
- Verify the filter pan assembly is complete and assembled per instructions in the operator's manual.
- Ensure the condensation pan and the filter pan assembly are in place and the oil return connection (dairy union) is tight.
- Fill only 1 frypot with peanut oil to the lower fill line.

### Important:

**Use detachable rinse hose to move Peanut Oil to next fryer for start up -- Do not use more than one pot of oil for all fryers**

- Turn the power switch to the "COOK" position.
- Set the time and answer control prompts
- Set tech mode step T-11 to match the incoming nominal voltage.
- Fryer starts to heat. Verify that the "ready" light comes on when oil reaches setpoint.
- With the lid open, start the filet timer to make sure that time counts down.
- Wait for the timer to reach 0:00
- Make sure the beeper is loud enough for the customer. (beeper sounds when timer reaches 0:00)
- Cancel the beeper by depressing the timer button. Verify the hold cycle begins.
- Turn power switch off and drain oil in filter pan.
- Pump oil back to the frypot.
- Repeat turning power switch off and drain oil. Pump oil through the filter rinse hose to next pressure fryer to reuse for the next startup.
- Ensure lid limit stop is adjusted correctly (red knob to red knob).
- Ensure the lid is closed once the startup process is complete.
- Warranty card filled out and turned in, or units registered online at [www.hennypenny.com](http://www.hennypenny.com)



# Startup and Training Form



## Checklist For Models CFE - 410, 420, 415, and 427



### Startup Checklist

**Perform all of these steps prior to training on the CFE:**

- Check unit for freight damage
- Check data plate voltage to make sure it matches the store's voltage.
- Ensure fryer is mounted on provided casters, properly restrained & level in accordance with the operator's manual
- Rinse drain and dry all vats.
- Wash and rinse the ATO reservoir (JIB). Fill with **canola oil for the 410 / 420** and **peanut oil in the 415 / 427**. Refer to manual.
- Assemble the drain pan. Verify that all filter parts (filter pan, filter screen, filter envelope, sealer bar, crumb catcher, and O-rings) are present.
- Lube the drain pan o-rings with fresh oil then insert underneath the fryer until it latches.
- Fill one vat about 1/2" below the cold fill line. (for a two well fryer, test the auto top off and heat systems on one vat, then drain the oil and pump up to the adjacent vat to test)
- Turn the fryer power to the "ON" position. (On a two well unit, only turn power on for the vat currently filled with oil)
- Perform Setup on the control.
- Allow the vat to heat to set point and verify temperature.
- Verify that oil tops off from the ATO reservoir (JIB).
- For a 420 (two vat fryer), if you don't have enough oil to fill both vats, drain oil to the drain pan and pump up in the adjacent vat. Allow the vat to heat to set point temperature and verify that the oil tops off from the JIB (oil reservoir). *This may be done after crew member training to keep the drain pan cool for demonstration.* On a 427, use the dispose step to pump oil out of the filter rinse hose port and then fill and test the adjacent vat. *Again, this can be done after training with the crew members.*

### Training Checklist

**To be performed with Store Managers and as many crew members as possible:**

- Provide General Overview of the CFE open fryer
  - Explain oil savings potential
  - Reasons for filtering
  - Benefits to Customer, Crew Members and Owners
- Review Main Power Switch & control power switches
- Review basic cooking operation
  - Explain timer start buttons
  - How to select menu items
- Explain the Express Filter (Quick Clean)
  - Frequency of filtration (36 cycles for 410/420 and 5 full cycles for the 415 / 427)
  - Bypassing = saying no. Fryer will enter "Filter Lockout"
  - Explain importance of using the left timer for the left basket and the right timer for the right basket.
- Before filtering, completely disassemble and reassemble the filter pan
  - Point out "O" rings and review PM = Quarterly
  - Review importance of keeping filter pan clean and operational
  - Make sure store has filter media. If the store uses Masterfil envelopes, they would order through their distribution.
- Demonstrate an actual Express Filter
  - Have crew member push the buttons
- Filter Menu Review
  - Explain how to access Filter Menu
  - Explain each option in Filter Menu
- Perform a Daily Filtering (Thorough Clean) process that is done end of the night.
  - Demonstrate use of brushes
  - Scrubbing
  - Washing
  - Rinsing
  - Polishing
- Explain Auto Top Off
  - Point out level sensing probes and explain function
  - Demonstrate removal of ATO reservoir (JIB) and inspection of o-rings (Quarterly PM)
  - Explain "Fill Reserve Oil" (415 / 427) "Check JIB" (410 / 420) prompt
- Review Dispose Procedure
  - Review how to access Dispose in the filter menu
  - Point out and explain dipsose fitting in the front of the fryer (no longer used to rinse vat). See operation manual.
- Review Clean Out Procedure
  - Review how to access the Clean-Out Mode.
  - Demonstrate process. For demonstration purposes this can be done with our without water by skipping through the steps in a cool vat.
- For startups in the US and Canada, direct team members to the Henny Penny contact information decal including phone number and QR code. Let team members know to contact Henny Penny Technical Support at 1-800-417-8405 for all service needs and they can also scan the QR code to access online support.
- Warranty Card filled out or register online at hennypenny.com



## Trainer's Guide For Models CFE - 410, 420, 415, and 427

### Pre-Start-up Suggestions:

- Schedule for a time when the store manager and as many crew people as possible can attend
- Unless installation has been arranged to be handled by the distributor, make sure the fryer has been unboxed, rolled into place, plugged in and electrical power provided, and gas line connected for gas fryers.
- Make sure running water is available and cooking oil (JIB) for start-up testing/training is on-hand. Peanut oil for the 415 / 427 and Canola oil for the 410 / 420.
- Make sure the store has accessories on hand such as fry baskets and brushes, if not ordered with the fryer.

**Explain oil savings potential:** By enforcing a Express Filter after every 36 cooks for the CFE 410 / 420 and ever 5 full cooks on the CFE 415 / 427. *On the 415 / 427, number of cook loads between filters may increase if doing partial load.*

This keeps crumbs from accumulating in the bottom of the frypot where they can touch the heating elements scorch and transfer burnt flavor to the oil and darken the color of the oil. Auto top off constantly replenishes the oil keeping the oil color lighter longer.

**Benefits to Customer, Crew Members and Operator:** Customers benefit because if the oil lasts longer, the food quality stays more consistent. Crews benefit because the Quick Filter process makes filtering very easy and nightly cleaning is easier due to frequent filtration. Also, the Auto Top Off feature reduces need to the crew to top off each vat. Operator's receive benefits of oil savings, happier customers and happier crew.

### Explain Quick Filter

- Frequency of filtration default:** Fries and Hash Browns (CFE 410 / 420) = 36 cooks. Filets, Strips, Nuggets and Breakfast Chick (CFE 415 / 427) = 5 full cook loads. *On the 415 / 427, number of cook loads between filters may increase if doing partial load.*
- Say "YES" to filter prompts:** The CFE will enter a "Filter Lockout" mode disabling cooking. Encourage crew members to be aware of how many cooks remain and let them know they don't have to wait for this count to reach zero. If there is an in-active short period where nothing is being cooked, the store can enter the filter menu and force a Quick Clean which will reset the filter count back to 36 for the 410 / 420 or 5 on the 415 / 427.
- Before Filtering, completely disassemble and reassemble the filter pan:** Show them how easy it is and show them the label with filtering diagram on door.
- Point out "O" rings:** Look for damage on the "O" rings; O-ring replacement is quarterly.
- Have crew members push the buttons:** Enter the filter menu and use step number 1. Express Filter (Quick Clean) to demonstrate filtration. Explain that the blue light means filter now.

**Explain (auto top off):** This feature reduces labor and is a safer way of topping off the oil vs. pouring oil into a hot vat. It also helps to ensure product consistency.

**Point out level sensing probe and explain the concept:** This is the probe toward the front of the fryer and must be touch the oil to sense the oil level.

**Demonstrate removal of ATO Reservoir (JIB):** Remove the reservoir and point out o-rings. State that these are part of the quarterly PM.

**Explain "Check JIB" 410 / 420 or "Fill Reserve Oil" 415 / 427 prompt:** "Check JIB" / "Fill Reserve Oil" shows when the auto top off has attempted to fill vat 8 times and oil has not reached the level sensor. The fryer assumes the ATO reservoir is empty. Pushing the check button resets the controls after filling the JIB.

**Explain how to access Filter Menu:** Press and hold the F button. Explain that both F buttons on the full vat control do the same thing

- Explain each option in Filter Menu:** Explain use of the arrow buttons to scroll up and down the filter menu. Describe the function of each menu item, and explain that this is the manual way to perform functions that moves oil throughout the fryer.

**Perform a Daily Filtering process:** For Chick-fil-A this is know as a Thorough Clean and is normally done at the end of the night.

Explain that even though the fryer gets filtered throughout the day, each vat needs to be thoroughly cleaned daily. Remind them to use safety protection equipment when performing a maintenance filter. Note to clean only one vat at a time. Once all vats are clean, the filter pan should also be cleaned.

- Demonstrate use of brushes:** Use the brushes during the daily filter process.
- Washing:** Washing is often assisted with the Henny Penny white gong brush.
- Rinsing:** Rinsing is often assisted with the Henny Penny white gong brush. Use the L-brush between heaters and sides and rear but not between the elements and front wall of the pot.
- Polishing:** Polishing is simply running the oil through the filter pad which helps to more thoroughly clean the oil.
- Explain the importance of cleaning exterior of fryer as well as interior:** Maintaining clean side panels and routinely mopping under the fryer is just a good standard practice. It is much easier to keep any piece of equipment clean on a regular basis rather than trying to do it after it has baked on and solidified.