



**Henny Penny
Pressure Fryers
Model 500
Model 561
Model 600**

TECHNICAL MANUAL

NOTICE

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

A wiring diagram for this appliance is located on the rear shroud cover of the control panel.

Post in a prominent location, instructions to be followed if user smells gas. This information should be obtained by consulting the local gas supplier.

The Model 600 Fryer is equipped with a continuous pilot. But Fryer cannot be operated without electric power. Fryer will automatically return to normal operation when power is restored.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance must be left all around appliance for sufficient air to the combustion chamber.

CAUTION FIRE HAZARD

To avoid a fire, keep appliance area free and clear from combustibles.



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.



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.

Technical Data for CE Marked Products

| | |
|--------------------------------|---|
| Nominal Heat Input: (Net) | Natural (I_{2H}) = 21.1 KW (72,000 Btu/h) Natural (I_{2E}) = 21.1 KW (72,000 Btu/h) Natural (I_{2E+}) = 21.1 KW (72,000 Btu/h) Natural (I_{2L}) = 21.1 KW (72,000 Btu/h) Liquid Propane (I_{3p}) = 21.1 KW (72,000 Btu/h) |
| Nominal Heat Input: (Gross) | Natural (I_{2H}) = 23.4 KW (80,000 Btu/h) Natural (I_{2E}) = 23.4 KW (80,000 Btu/h) Natural (I_{2E+}) = 23.4 KW (80,000 Btu/h) Natural (I_{2L}) = 23.4 KW (80,000 Btu/h) Liquid Propane (I_{3p}) = 22.9 KW (78,000 Btu/h) |
| Supply Pressure: | Natural (I_{2H}) = 20 mbar Natural (I_{2E}) = 20 mbar Natural (I_{2E+}) = 20/25 mbar Natural (I_{2L}) = 25 mbar Liquid Propane (I_{3p}) = 30 mbar Liquid Propane (I_{3p}) = 37 mbar Liquid Propane (I_{3p}) = 50 mbar |
| Test Point Pressure: | Natural (I_{2H}) = 8.7 mbar Natural (I_{2E}) = 8.7 mbar Natural (I_{2E+}) = 8.7/10 mbar Natural (I_{2L}) = 10 mbar Liquid Propane (I_{3p}) = 25 mbar |
| Injector Size: | Natural (I_{2H}) = 1.04 mm Natural (I_{2E}) = 1.04 mm Natural (I_{2E+}) = 1.04 mm Natural (I_{2L}) = 1.04 mm Liquid Propane (I_{3p}) = 0.66 mm |
| Restrictor Size: | Natural (I_{2E+}) = 4.1 mm |

This appliance must be installed in accordance with the manufacturer's instructions and the regulations in force and only used in a suitably ventilated location. Read the instructions fully before installing or using the appliance.

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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, re-check the installation per Section 2 of the Operator's Manual.

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

1-2. SAFETY

The Henny Penny Pressure Fryer has many safety features incorporated. However, the only way to ensure a 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 safety related, the words DANGER, WARNING, CAUTION, and NOTICE are used. Their usage is described below.



SAFETY ALERT SYMBOL is used with DANGER, WARNING, or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.



CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.



CAUTION indicates a potentially hazardous situation which, if not avoided, may result in minor or moderate injury.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.

1-3. TROUBLESHOOTING

To isolate a malfunction, proceed as follows:

1. Clearly define the problem (or symptom) and when it occurs.
2. Locate the problem in the troubleshooting table.
3. Review all possible causes. Then, one-at-a-time work through the list of corrections until the problem is solved.



Refer to the maintenance procedures in Section 2 of this manual to safely and properly make the checkout and repair needed. If maintenance procedures are not followed correctly, injuries and/or property damage could result.

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|----------------------------|--|--|
| COOKING SECTION | | |
| Product Color Not Correct: | | |
| A. Too Dark | <ul style="list-style-type: none"> • Temperature too high • Shortening too old • Shortening too dark • Dip solution too strong for product • Breeding product too far in advance | <ul style="list-style-type: none"> • Reduce thermostat setting • Remove and replace defective thermostat per Thermostat Replacement section • Change shortening • Filter shortening • Shortening taste test, see Operator Manual • Change shortening • Use correct dip solution or shorten product immersion time • Bread product closer to actual frying period |
| B. Too Light | <ul style="list-style-type: none"> • Temperature too low • Dip solution too weak for product • Incorrect preheat procedures • Frypot overloaded with product • Slow fryer heatup/recovery | <ul style="list-style-type: none"> • Increase temperature • Remove and replace defective thermostat per Thermostat Replacement section • Correct dip solution • Allow proper preheat time • Stir shortening prior to dropping product into frypot • Reduce cooking load • Refer to burner or heating elements in Maintenance section |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|------------------------------------|---|--|
| COOKING SECTION (Continued) | | |
| C. Product Greasy | <ul style="list-style-type: none"> • Shortening old • Temperature too low • Frypot overloaded • Product not removed from frypot immediately after depressurization | <ul style="list-style-type: none"> • Replace shortening • Increase thermostat settings • Temperature not recovered when product was dropped in frypot basket • Replace thermostat if needed • Reduce cooking load • Remove product immediately after depressurization of the frypot |
| D. Spotted Product | <ul style="list-style-type: none"> • Improper separation of the product • Product was incorrectly dipped in water before breading • Breading not uniform on product • Product sticking together | <ul style="list-style-type: none"> • Refer to Operator's Manual • Agitate product during the dipping procedure • Sift breading regularly • Separate product during breading • Refer to Operator Manual • Burned breading particles on product • Filter the shortening more frequently • Separate product prior to pressure cooking; refer to Operator's Manual |
| E. Dryness of Product | <ul style="list-style-type: none"> • Moisture loss prior to cooking • Over cooking the product | <ul style="list-style-type: none"> • Use fresh products • Keep product covered with a moist cloth to reduce evaporation • Reduce cooking time • Reduce cooking temperature |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|--------------------------------------|---|---|
| COOKING SECTION (Continued) | | |
| E. Dryness of Product (Continued) | <ul style="list-style-type: none"> • Low operating pressure • Product load too small | <ul style="list-style-type: none"> • Check pressure gauge reading; check for pressure leaks • Increase quantity to obtain correct operating pressure and product quality |
| Product Flavor (Taste): | | |
| A. Salty taste | <ul style="list-style-type: none"> • Breeding mixture is too salty • Marination mixture too concentrated • Incorrect choice of breeding | <ul style="list-style-type: none"> • Sift breeding after each use • Incorrect breeding mixture • Discard old breeding • Reduce the concentration of the marination mixture • Use breeding designed for the desired product |
| B. Burned taste | <ul style="list-style-type: none"> • Burned shortening flavor • Shortening needs filtering • Frypot not properly cleaned | <ul style="list-style-type: none"> • Replace shortening • Filter shortening more frequently • Drain and clean frypot |
| C. Bland taste | <ul style="list-style-type: none"> • Raw product not fresh • Breeding mixture incorrect for product (spice content too low) • Cooking temperature too high (spice flavors lost) • Breeding does not adhere to product | <ul style="list-style-type: none"> • Use fresh raw products • Use breeding designed for desired product • Use correct temperature for breeding used • Use correct dip and breeding, and use correct procedure for the product |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|------------------------------------|---|---|
| COOKING SECTION (Continued) | | |
| D. Rancid taste | <ul style="list-style-type: none"> • Shortening too old • Noncompatible products cooked within the same shortening • Infrequent filtering • Raw product not fresh | <ul style="list-style-type: none"> • Replace shortening, and follow recommended care and use of shortening; refer to Operator's Manual • Replace shortening • Use compatible products, and follow recommended care and use of shortening; refer to Operator's Manual • Replace shortening, and follow recommended care and use of shortening; refer to Operator's Manual • Use fresh product |
| General: | | |
| A. Meat separation from bone | <ul style="list-style-type: none"> • Incorrect meat cut • Overcooking • Raw product contains too much water • Product not fresh | <ul style="list-style-type: none"> • Use correct meat cutting procedures • Reduce cooking time • Allow product to drain after marinating • Use fresh product |
| B. Bone color not proper | <ul style="list-style-type: none"> • Using frozen product (black bone) • Improper handling of product (black bone) • Product not thoroughly cooked (red bone) | <ul style="list-style-type: none"> • Use fresh product • Use proper handling procedures for product • Increase cooking time |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|--|--|
| COOKING SECTION (Continued) | | |
| C. Breading falls off | <ul style="list-style-type: none"> • Incorrect breading procedures • Product partially frozen during breading • Improper handling of cooked product • Excessive stirring of product prior to closing the lid | <ul style="list-style-type: none"> • Use correct breading procedure; refer to Operator's Manual • Thoroughly thaw the product, before breading • Handle cooked product carefully • Separate the product; refer to Operator's Manual |
| D. Product sticking together | <ul style="list-style-type: none"> • Product breaded too long prior to cooking • Improper separation procedures prior to closing the lid • Frypot overloaded with product • Improper loading procedure | <ul style="list-style-type: none"> • Refer to breading & frying instructions • Separate the product; refer to Operator's Manual • Reduce the cooking load • Load product properly into frypot; refer to Operator's Manual |
| POWER SECTION | | |
| With switch in POWER position, the fryer is completely inoperative (NO POWER) | <ul style="list-style-type: none"> • Open circuit | <ul style="list-style-type: none"> • Check to see that unit is plugged in • Check breaker or fuse at supply box • Check control panel fuses per Electrical Components section (electric model only) • Check voltage at wall receptacle • Check MAIN POWER switch per Electrical Components section; replace if defective • Check cord and plug per Electrical Components section • Check circuit breaker on single phase fryers |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|--|--|--|
| PRESSURE SECTION | | |
| Pressure will not exhaust at end of cook cycle | <ul style="list-style-type: none"> Exhaust line from solenoid valve to expansion tank clogged Solenoid valve clogged | <ul style="list-style-type: none"> Release pressure from frypot; clean all pressure lines, exhaust stacks, and expansion tank on gas model Check and clean solenoid valve per Pressure Regulation/Exhaust section |
| Operating pressure too high | <ul style="list-style-type: none"> Deadweight clogged Exhaust line to stack clogged | <ul style="list-style-type: none"> Place proper quantity of moist product within frypot to generate steam Clean exhaust line to stack |
| Pressure does not build | <ul style="list-style-type: none"> Not enough product in fryer or product not moist Metal shipping spacer not removed from deadweight Lid open or not latched Solenoid valve leaking or not closing. Deadweight valve leaking Main timer not closing solenoid Lid gasket leaking Safety relief valve leaking | <ul style="list-style-type: none"> Place proper quantity of moist product into frypot to generate steam Remove shipping spacer per Operator's Manual Close and latch lid Check or clean solenoid valve per Pressure Regulation/Exhaust section Repair per Pressure Regulation/Exhaust section Check main timer per Timing Control section Adjust lid limit stop; if this does not correct the problem, reverse the lid gasket; if this fails to correct the problem, replace the lid gasket Check and replace, if necessary, per Pressure Regulation/Exhaust section |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|--|--|
| FILTER SYSTEM SECTION | | |
| Filter motor runs but pumps shortening slowly | <ul style="list-style-type: none"> • Filter valve not open • Pump clogged • Filter frame not properly assembled • Filter line connections loose • Solidified shortening in lines • Charcoal filter clogged (if applicable) | <ul style="list-style-type: none"> • Open filter valve • Remove and clean pump per Filtering System section • Handles must put pressure on filter • Tighten all filter line connections • Clear all filter lines of solidified shortening • Change charcoal filter (if applicable) |
| Pump switch ON, motor does not run | <ul style="list-style-type: none"> • Defective switch • Defective motor • Motor thermal protector tripped | <ul style="list-style-type: none"> • Check/replace switch per Electrical Components section • Check/replace motor per Filtering System section • Reset thermal switch per Filtering System section |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|--|---|
| FILTER SYSTEM SECTION (Continued) | | |
| Motor hums but will not pump | <ul style="list-style-type: none"> • Clogged lines or pump | <ul style="list-style-type: none"> • Remove and clean pump and lines per Filtering System section • Replace pump seal, rotor and rollers per Filtering System section |
| HEATING OF SHORTENING SECTION | | |
| Shortening will not heat (Electric Model) | <ul style="list-style-type: none"> • Blown fuse or tripped circuit breaker at supply box or control panel • Blown fuse at control panel • Faulty main switch • No power • Faulty contactor • High limit control switch open • Faulty thermostat • Faulty high limit control switch | <ul style="list-style-type: none"> • Reset breaker or replace fuse • Check fuse per Electrical Components section • Check main switch per Electrical Components section • Check cord and plug and power at wall receptacle per Electrical Components section • Check contactor per Heating Contactors section • Press red high limit reset button per High Temperature Limit Control section • Check thermostat per Thermostat Replacement section • Check high limit control switch per High Temperature Limit Control section |
| Heating of shortening too slow (Electric Model) | <ul style="list-style-type: none"> • Low or improper voltage • Weak or burnt out element(s) • Points in contactor bad • Wire(s) loose • Burnt or charred wire connection | <ul style="list-style-type: none"> • Use a meter and check the receptacle against data plate • Check heating element(s) per Heating Elements section • Check contactor per Heating Contactors section • Tighten • Replace wire and clean connectors |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|---|---|
| HEATING OF SHORTENING SECTION | | |
| Shortening overheating (electric model) | <ul style="list-style-type: none"> • Check thermostat • Check faulty contactor per Heating Contactors section | <ul style="list-style-type: none"> • Check faulty thermostat per Thermostat Replacement section • Check contactor for not opening |
| Shortening will not heat (gas model) | <ul style="list-style-type: none"> • Pilot not lit | <ul style="list-style-type: none"> • Light pilot per Gas Pilot Lighting Procedure section in Operator's Manual |
| A. Pilot will not light | <ul style="list-style-type: none"> • Plugged pilot orifice, and/or pilot supply tube • Gas supply off • Faulty gas control valve • Air in gas supply line | <ul style="list-style-type: none"> • Unplug pilot orifice and/or pilot supply tube • Turn ON gas supply • Replace gas control valve • Bleed air from supply line |
| B. Pilot will not stay lit | <ul style="list-style-type: none"> • Faulty thermocouple • Pilot magnetic plug | <ul style="list-style-type: none"> • Replace thermocouple per Thermocouple section • Replace gas control valve per Gas Control Valve section |
| C. Burner will not light, pilot lit (gas model) | <ul style="list-style-type: none"> • Drain valve open • High limit control switch open • Faulty high limit control switch • Possible faulty gas control valve | <ul style="list-style-type: none"> • Close drain valve • Press red high limit reset per High Temperature Limit Control section • With power removed from fryer, check across high limit switch terminals with ohmmeter; replace if no reading is indicated on meter • With power removed from fryer, check across electrical leads of gas control valve with ohmmeter, and gas control valve in ON position; Ohm reading should be 350 ohms resistance; replace the control valve if not within 10% |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|---|---|
| HEATING OF SHORTENING SECTION (Continued) | | |
| C. Burner will not light, pilot lit (gas model) (continued) | <ul style="list-style-type: none"> • Possible faulty thermostat | <ul style="list-style-type: none"> • Check thermostat per Thermostat Replacement section; replace thermostat if found to be faulty |
| Heating of shortening too slow (gas model) | <ul style="list-style-type: none"> • Supply line too small - low gas volume • Incorrect jet size • Improper ventilation system | <ul style="list-style-type: none"> • Increase supply line size. Refer to installation instructions in Operator's Manual • Replace with proper size jet for type of gas, and altitude (contact factory) • Refer to Section 1 of Operator's Manual |
| Shortening overheating (gas model) | <ul style="list-style-type: none"> • Possible faulty thermostat | <ul style="list-style-type: none"> • Check thermostat per Thermostat Replacement section; replace thermostat if found to be faulty |

SHORTENING FOAMING/DRAINING

| | | |
|---|--|--|
| Foaming or boiling over of shortening (gas/electric models) | <ul style="list-style-type: none"> • Water in shortening • Condensation line stopped up • Improper or bad shortening • Improper filtering • Improper rinsing after cleaning the fryer | <ul style="list-style-type: none"> • At end of cook cycle, drain shortening and clean frypot, add fresh shortening, and check procedure for raising lid • Remove and clean condensation line • Use recommended shortening • Refer to the procedure covering filtering the shortening • Clean and neutralize the frypot; rinse with vinegar to remove the alkaline then rinse with hot water, and dry frypot |
|---|--|--|

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|--|--|
| SHORTENING FOAMING/DRAINING (Continued) | | |
| Shortening will not drain from frypot (all models) | <ul style="list-style-type: none"> • Drain valve clogged with crumbs • Drain valve will not open by turning handle | <ul style="list-style-type: none"> • Open valve - force cleaning brush through drain opening • Replace cotter pins in valve coupling |
| MAIN TIMER SECTION | | |
| Timer fails to run | <ul style="list-style-type: none"> • No power input | <ul style="list-style-type: none"> • Check timer switch • Check timer motor |
| Buzzer continues to buzz | <ul style="list-style-type: none"> • Timer set at zero • Faulty microswitch | <ul style="list-style-type: none"> • Set timer indicator to a setting other than zero • Check and replace faulty microswitch per Electrical Components section |
| Buzzer will not buzz | <ul style="list-style-type: none"> • Possible faulty buzzer • Timer indicator not returning to zero | <ul style="list-style-type: none"> • Check buzzer per Timing Control section • Replace timer per Timing Control section |
| Timer will not reset | <ul style="list-style-type: none"> • Faulty timer | <ul style="list-style-type: none"> • Replace timer |
| Timer light out | <ul style="list-style-type: none"> • Faulty lamp | <ul style="list-style-type: none"> • Replace lamp per Timing Control section |
| LID SECTION | | |
| Gasket coming out of lid liner | <ul style="list-style-type: none"> • Crumbs under gasket | <ul style="list-style-type: none"> • Remove gasket and clean per Pressure Regulation/Exhaust section • Clean top rim of frypot • Replace worn or damaged gasket per Pressure Regulation/Exhaust section |
| Lid spindle will not turn or turns hard with lid open | <ul style="list-style-type: none"> • Spindle dry • Worn acme nut | <ul style="list-style-type: none"> • Lubricate spindle per Pressure Regulation/Exhaust section • Replace acme nut per Pressure Regulation/Exhaust section |

1-3. TROUBLESHOOTING (Continued)

| PROBLEM | CAUSE | CORRECTION |
|---|---|---|
| LID SECTION (Continued) | | |
| Lid will not unlatch from closed position | <ul style="list-style-type: none"> Lid gasket not seated properly or idle nut not adjusted | <ul style="list-style-type: none"> To check the problem, perform the following procedures: <ol style="list-style-type: none"> Remove pressure from frypot. Turn main switch to off position. Drain shortening from frypot. <div data-bbox="1000 562 1421 703" data-label="Image"> </div> <p><i>The next procedure must be performed while holding the lid closed until the lid latch is free from the crossarm. Failure to hold down the lid will result in the lid springing back to a full open position. Personal injury, or damage to the hinge may result.</i></p> <ol style="list-style-type: none"> Remove Tru-Arc ring. Drive latch pin out. Lid will open. Raise lid slowly. Reinstall latch. Adjust limit stop, per Pressure Regulation/Exhaust section. Lid gasket should be properly seated in lid liner. |

SECTION 2. MAINTENANCE

2-1. INTRODUCTION

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

2-2. MAINTENANCE HINTS

1. You may use two test instruments to check the electric components.
 - A continuity light
 - An ohmmeter
2. When the manual refers to the circuit being closed, the continuity light will be illuminated or the ohmmeter should read zero unless otherwise noted.
3. When the manual refers to the circuit being open, the continuity light will not illuminate or the ohmmeter will read 1 (one).

NOTICE

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

2-3. PREVENTIVE MAINTENANCE SCHEDULE

To ensure a long life of the fryers and their components, regular maintenance should be performed. Refer to the chart below.

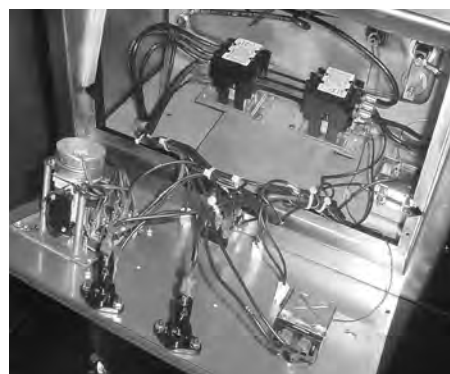
| Frequency | Action |
|-------------------|---|
| Daily (3-4 loads) | Filter shortening |
| Daily | Clean deadweight valve cap, weight, and orifice |
| 30 Days | Lubricate spindle threads and ball seat |
| 90 Days | Reverse lid gasket |
| 90 Days | Check limit stop adjustment |
| 90 Days | Check and tighten element spreader bars |
| Once a year | Remove and clean safety relief valve |

2-4. REMOVING THE CONTROL PANEL

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



Step 3



Step 4

Removal

1. Place the main power switch to the OFF position.
(This switch is labeled POWER/OFF/PUMP.)



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

2. Remove the two screws from the bottom of the control panel.
3. Carefully slide the control panel upward until it lifts off the metal hangers.
4. With the fryer door closed, place the lower edge of the control panel in the slot between the door and the frame of the fryer.

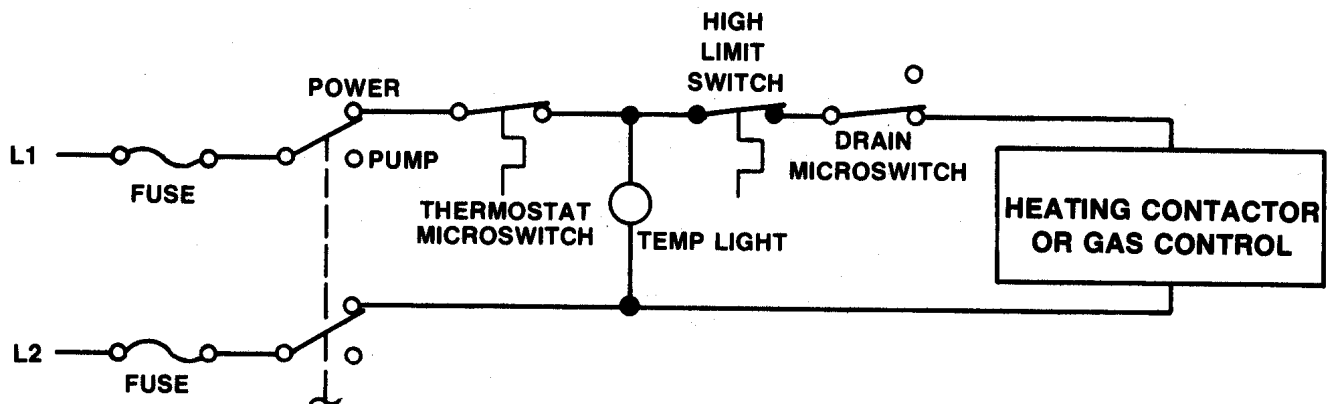
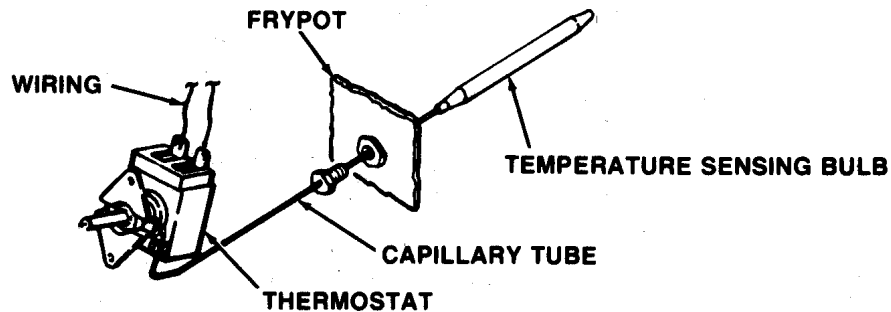
Installation

1. To install the control panel, hook it on the metal hangers that hold the top of the panel in place.
2. Install the two screws in the bottom of the panel.
3. Reconnect power to the fryer.

2-5. TEMPERATURE REGULATION (SINGLE STAGE)

Description

The cooking temperature is controlled by the front panel thermostat and monitored by its sensing bulb mounted just inside the frypot. Various thermostats are available, but all work on the same principle.



2-5. TEMPERATURE
REGULATION
(SINGLE STAGE)
(Continued)

Internal Operation

The thermostat bulb is connected to the thermostat by a thin capillary tube. When the temperature rises, the fluid inside the bulb expands (as in a thermometer) and pushes fluid through the tube into the control panel thermostat. When the frypot temperature is lower than the thermostat setting, the TEMP light is illuminated and frypot is being heated. When the temperature setting is reached, a switch inside the thermostat opens the circuit to the heat source and turns off the TEMP light. When the frypot starts to cool, the switch closes the circuit to the heat source.

Drain Microswitch

This interlock provides protection for the frypot in the event an operator inadvertently drains the shortening with the switch in the power position. The heat will automatically shut off when the drain valve is opened.

High Limit Temperature Control

The high limit temperature provides the safety feature of interrupting the heat if the temperature ever exceeds the safe operating limits. On electric models it must be manually reset when the frypot cools. Refer to High Temperature Limit Control section for maintenance of the high limit temperature control.

2-6. CALIBRATING THE STANDARD SINGLE STAGE THERMOSTAT

Henny Penny does not recommend that a field calibration be performed on the thermostats mentioned above. The reasons for this are as follows:

- The thermostat is calibrated in a controlled environment from the factory. The thermostat manufacturers do not recommend any adjustments to the thermostat in the field, as this will affect the factory calibration.
- The difference between a hand-held thermometer and an installed thermostat can be quite large due to shortening temperature variation.
- The adjustment of a thermostat is not precise, since the dial reads only in 25 degrees F increments. The accuracy of a thermostat needs to be less than 5 degrees F.

If a thermostat is not reading accurately and suspected to be faulty, Henny Penny suggests that the thermostat be replaced. If you have any questions, please do not hesitate to call the Technical Services Department.

2-7. TESTING THE THERMOSTAT

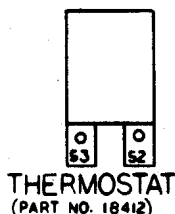
Procedure

If the thermostat fails to work properly, perform the following checks before replacing the thermostat:

1. Remove electrical power supplied to the fryer.



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



2. Remove the control panel.
3. With an ohmmeter or continuity light, check for continuity as follows.
4. On a standard (single temperature) thermostat, check between terminals 52 and 53. Move the temperature knob from OFF to maximum.
 - At OFF, the circuit should be open.
 - At maximum, the circuit should be closed.

**2-8. THERMOSTAT
REPLACEMENT
(ALL MODELS)**

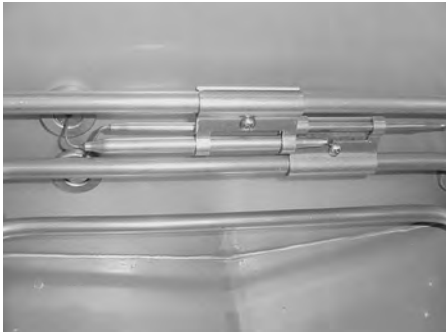
1. Remove electrical power supplied to the fryer.



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

2. Drain the shortening from the frypot.

ELECTRIC



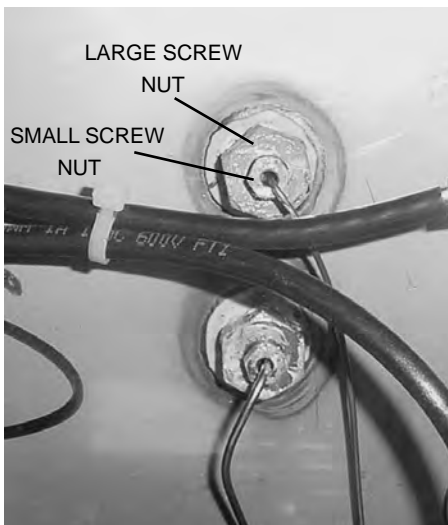
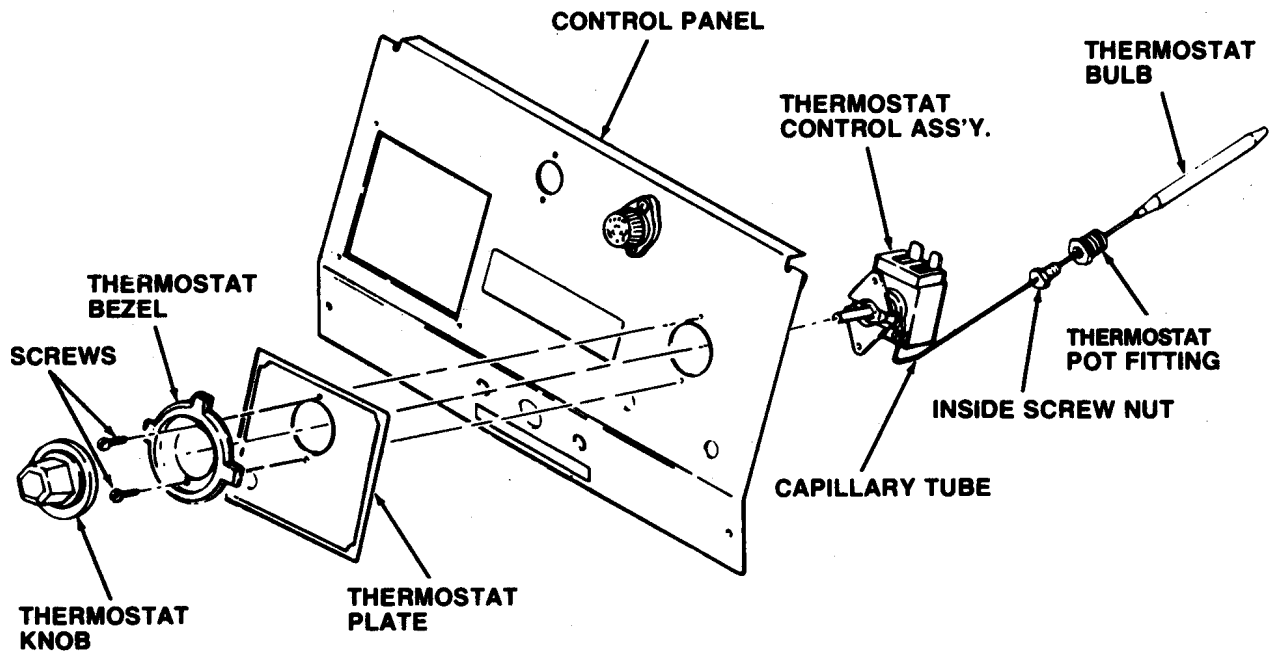
GAS



Step 3

3. Remove the thermostat sensing bulb from the bulb holder inside the frypot.
4. Place your thumb at the bend in the capillary tube, where it comes into the frypot, and straighten the bulb. The bulb should be extending out into the frypot.
5. Remove the two screws which secure the control panel to the frame of the fryer.
6. Lift the panel up and off the metal flanges.

**2-8. THERMOSTAT
REPLACEMENT
(ALL MODELS)
(Continued)**



7. With the door of the fryer closed, put the bottom edge of the control panel in the slot between the door and the frame of the fryer.
8. Locate the thermostat on the back of the panel.
9. Remove the thermostat knob on the front of the control panel.
10. Remove the two screws which secure the thermostat to the back of the panel. Remove the thermostat bezel.
11. Remove the small inside screw nut which holds the capillary line.
12. Remove the large screw nut.
13. Label the wire connections to the thermostat for correct identification when the new thermostat is installed.
14. Disconnect the wires.
15. Remove the defective thermostat.
16. Install the new thermostat.

2-8. THERMOSTAT
REPLACEMENT
(ALL MODELS)
(Continued)

17. Connect the wires to the new thermostat.



Be careful not to cross the wires or thermostat will not operate properly.

18. Uncoil the capillary tube.
19. Insert the bulb through the wall of the frypot.



To avoid electrical shock or other injury, the capillary line must run under and away from all electrical power wires. The tube must never be in contact with the electrical power wires or terminals.

20. Install the thermostat pot fitting into the wall of the frypot and tighten.
21. Replace the thermostat sensing bulb into the mounting bracket.



Do not bend the capillary tube where it connects to the sensing bulb, or damage to capillary will result.

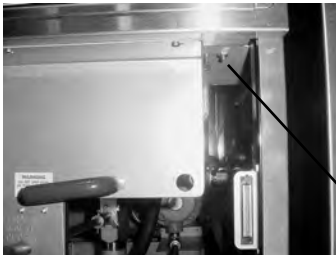
22. ELECTRIC only: slip the bulb holder in place. With bulb in place, tighten the clamp screw.
23. Pull the excess capillary tube from the inside of the frypot.
24. Insert and tighten the inside screw nut into the thermostat pot fitting.
25. Install the two screws on the front of the control panel which secure the thermostat to the back of the panel. Install the thermostat bezel.
26. Install the thermostat knob.

**2-8. THERMOSTAT
REPLACEMENT
(ALL MODELS)
(Continued)**

27. Secure the control panel with the 4 screws.
28. Reconnect power to the fryer.
29. Calibrate the thermostat per paragraph 2-6.

**2-9. HIGH TEMPERATURE
LIMIT CONTROL
(ELECTRIC AND
GAS MODELS)**

Electric



Gas



Red Reset
Button

Description

This high temperature control is a manual reset control which senses the temperature of the shortening. If the shortening temperature exceeds the safe operating limit, this control switch will open and shut off the heat to the frypot. When the temperature of the shortening drops to the safe operating limit, the control must manually be reset.

To locate the high limit reset button, open the door to the drain pan. Look up under the controls and to the right of the filter handle for a red reset button. (On the left for single phase units.)

Checkout

Before replacing a high temperature limit control, check to see that its circuit is closed.

NOTICE

The shortening temperature must be below 380° F to accurately perform this check.

1. Remove electrical power supplied to the fryer.



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

2. Remove the control panel and insert it in the slot above the door. Refer to paragraph 2-4.

**2-9. HIGH TEMPERATURE
LIMIT CONTROL
(ELECTRIC AND
GAS MODELS)
(Continued)**



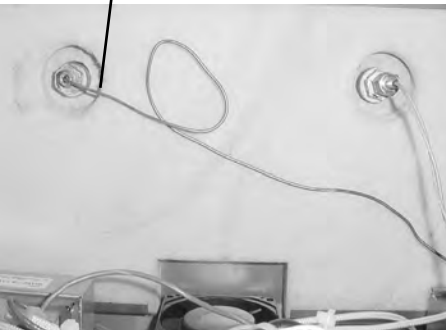
Step 3

Electric



High Limit Capillary Tube

Gas



Step 1

3. Remove the two electrical wires from the high temperature limit control.
4. Check for continuity between the two terminals after resetting the control. If the circuit is open, replace the control, then continue with this procedure. (If the circuit is closed, the high limit is not defective. Reconnect the two electrical wires.)

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.

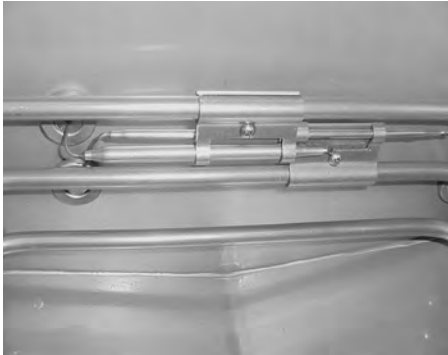
1. If the capillary tube is broken or cracked, the control will open, shutting off electrical power. The control cannot be reset.
2. Drain shortening from the frypot.
3. Remove control panel.
4. Loosen small inside screw nut on capillary tube.
5. Remove capillary bulb from bulb holder inside the frypot.
6. Straighten the capillary tube.
7. Remove larger outside nut that threads into pot wall.
8. Remove the two screws that secure the high limit to the high limit bracket.
9. Remove defective control from control panel area.
10. Insert new control and replace screws.
11. 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. The tube must never be in contact with the electrical power wires or terminals.

2-9. HIGH TEMPERATURE
LIMIT CONTROL
(ELECTRIC AND
GAS MODELS)
(Continued)

Electric



Gas



Step 13

12. Carefully bend the capillary bulb and tube toward bulb holder on heating elements, and on electric units, toward the welded clips on gas units.
13. Slip capillary bulb into bulb holder located on heating elements, on electric units, and snap the bulb in place in the welded clips, on gas units. Pull excess capillary line from pot and tighten nut into frypot wall.

CAUTION

Be sure capillary bulb of high limit is located behind capillary bulb of thermostat. Both capillary bulbs and bulb holders should be positioned as not to interfere with basket or when cleaning the frypot wall, or damage to capillary tube could result.

14. With excess capillary line pulled out, tighten smaller nut.
15. Replace front panel.
16. Refill with shortening.

2-10. HEATING ELEMENTS **(ELECTRIC MODELS)**

Description

Each electric fryer uses three heating element assemblies.

NOTICE

Heating elements are available for 208, 220/240, or 440/480 voltage. Check the data plate inside the door to determine the correct voltage.

Maintenance Hint

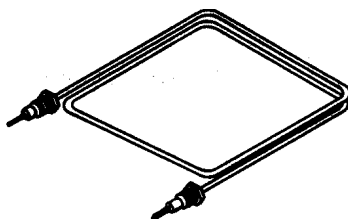
If the shortening's temperature recovery is very slow, or at a slower rate than required, this may indicate defective heating element(s). An ohmmeter will quickly indicate if the elements are shorted or open.

Checkout

1. Remove electrical power supplied to the fryer.



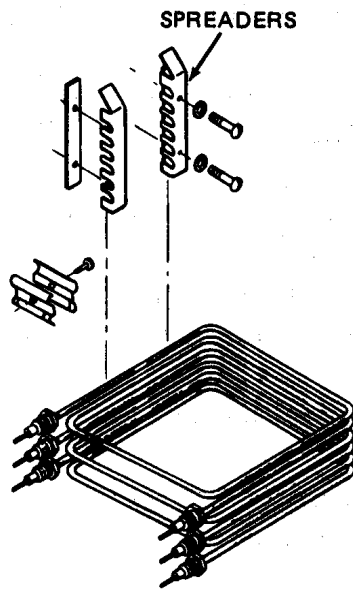
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



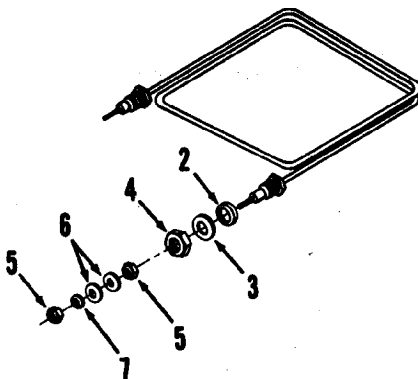
2. Remove the control panel and insert it in the slot above the door. Refer to paragraph 2-4.
3. Perform an ohm check on one heating element at a time, with wires disconnected from element. If the resistance is not within tolerance, replace the element.

| HEATER P/N | POWER | VOLTAGE | RESISTANCE IN OHMS (COLD) |
|---------------|-------|---------|------------------------------|
| 18233-1 | 4500W | 208VAC | 9±1 |
| 18233-2 | 4500W | 230VAC | 11±1.5 |
| 18233-4 | 3750W | 208VAC | 11±1.5 |
| 18233-5 | 3750W | 220VAC | 12±2 |
| 18233-6 | 3750W | 480VAC | 60±5 |
| 18233-7 | 4500W | 480VAC | 50±4 |
| 18233-8 | 4500W | 380VAC | 32±3.5 |

2-10. HEATING ELEMENTS **(ELECTRIC MODELS)** **(Continued)**



(Reference Figure 3-16)



Replacement

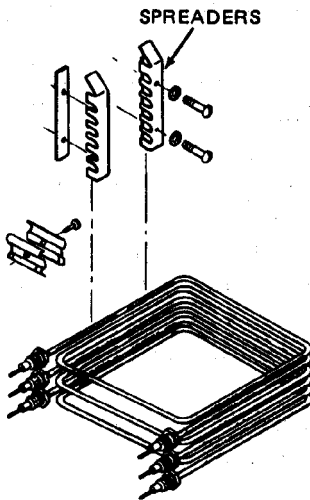
1. Drain the shortening.
2. Remove the thermostat bulb holder from the heating element inside the frypot.
3. Remove the heating element wires from the terminals by removing nuts (5) and washers (6 and 7). Label each so it can be replaced in the same position on the new element.
4. Loosen the bolts on 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.

NOTICE

Always install new rubber O-rings (2) when installing heating elements.

8. Install new heating elements with new rubber O-rings (2) mounted on terminal ends, and spreaders loosely mounted in the center of the stacked elements.
9. Replace the heating elements, terminal end first at approximately 45° angle, slipping the terminal ends through the front wall of the frypot.

2-10. HEATING ELEMENTS
(ELECTRIC MODELS)
(Continued)



10. Replace the brass nuts (4) and washers (3) on the heating element terminals. Tighten the brass nuts to 30 foot lbs of torque.
11. Move the element spreaders from the center of the element, into a position which will spread each element apart evenly on all four sides, and tighten.
12. Replace the thermostat bulb holder on the top element, and position the bulb between the top and second element midway from side to side, and tighten screw which holds the bulb in place.
13. Reconnect the wires to the appropriate terminal as labeled when they were removed.
14. Replace the front control panel.
15. Connect the power cord to the wall receptacle or close wall circuit breaker.

CAUTION

Heating elements should never be energized without shortening in the frypot, or damage to elements could result.

16. Check the heating elements as described in paragraph 2-17 of Operator's Manual.
17. Replace the shortening in the frypot.

2-11. HEATING

CONTACTORS

(ELECTRIC MODELS)

Description

Each electric fryer requires two switching contactors. One is the primary contactor and the second in line is the heat contactor. When open, the primary contactor allows no power to flow to the heat contactor. When closed, the primary contactor completes the timer circuit and the high limit (heat) circuit. It also supplies power to the heat contactor which is controlled by the thermostat.

Checkout (power removed)

1. Remove electrical power supplied to the fryer.



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

PRIMARY CONTACTOR

| | | |
|----|----|---|
| 22 | | |
| 23 | 29 | ○ |
| 24 | 28 | ○ |
| 25 | 27 | ○ |
| 26 | | |

HEAT CONTACTOR

| | | |
|----|----|----|
| | | 33 |
| 30 | 34 | ○ |
| 31 | 35 | ○ |
| 32 | 36 | ○ |
| | 37 | ○ |

2. Remove the control panel and insert it in the slot above the door. Refer to Removing the Control Panel section.
3. Perform a check on the contactor as follows:

Test Points

Results

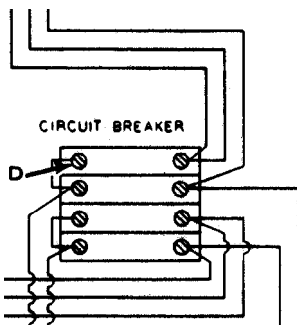
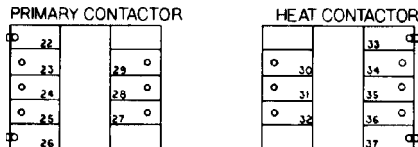
| | |
|---------------|-----------------|
| from 23 to 29 | open circuit |
| from 24 to 28 | open circuit |
| from 25 to 27 | open circuit |
| from 30 to 34 | open circuit |
| from 31 to 35 | open circuit |
| from 32 to 36 | open circuit |
| from 22 to 26 | ohm reading 415 |
| from 33 to 37 | ohm reading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

2-11. HEATING
CONTACTORS
(ELECTRIC MODELS)
(Continued)

Checkout (power supplied)



To avoid electrical shock, make connections before applying power, take reading, and remove power before removing meter leads. The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position.



1. With power re-applied, set the thermostat to its maximum temperature.
2. On fryers using single phase power, check voltage as follows:

Test Points

from pin D on circuit breaker to:
terminal 34
terminal 35
terminal 36
(If voltage is not present, check output of primary contactor at terminals 27, 28, and 29.)

Results

The voltage should read the same at each terminal. It should correspond to the voltage rating stated on the data plate.

2-11. HEATING
CONTACTORS
(ELECTRIC MODELS)
(Continued)

PRIMARY CONTACTOR

| | |
|----|----|
| 22 | |
| 23 | 29 |
| 24 | 28 |
| 25 | 27 |
| 26 | |

HEAT CONTACTOR

| | |
|----|--|
| 33 | |
| 34 | |
| 35 | |
| 36 | |
| 37 | |

- On fryers using three-phase power, check voltage as follows:

Test Points

Results

Heat contactor
from terminal 34 to 35
from terminal 35 to 36
from terminal 34 to 36
Primary contactor
from terminal 27 to 28
from terminal 28 to 29
from terminal 27 to 29

The voltage should read the same at each terminal. It should correspond to the voltage rating stated on the data plate.

Replacement

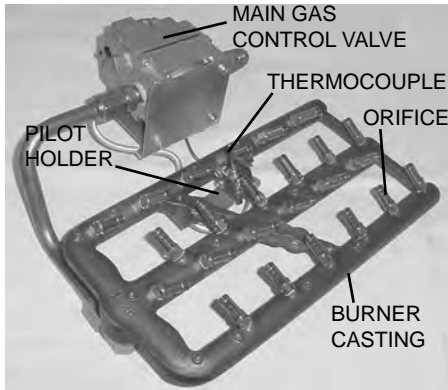
If either contactor is defective it must be replaced as follows:



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

- Remove only those wires directly connected to the contactor being replaced. Label the wires.
- Remove the two mounting screws on the base plate and remove contactor.
- Install the new contactor and tighten the two mounting screws.
- Connect the labeled wires to their respective positions.
- Install the control panel per paragraph 2-4.
- Reconnect power to the fryer and test the fryer for proper operation.

2-12. GAS BURNER **ASSEMBLY** **(GAS MODELS)**



Description

The gas model fryer has a gas burner assembly consisting of a burner casting, orifices, thermocouple, pilot holder, and main gas control valve.

Safety Precautions



If converting from natural gas to propane gas or from propane gas to natural gas, conversion must be done by a qualified service technician.



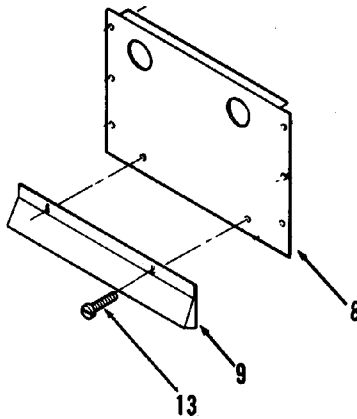
TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE, BEFORE STARTING THIS PROCEDURE, MOVE THE MAIN POWER SWITCH TO THE OFF POSITION. DISCONNECT THE MAIN CIRCUIT BREAKERS AT THE CIRCUIT BREAKER BOX OR UNPLUG SERVICE CORD FROM WALL RECEPTACLE. TURN OFF THE MAIN GAS SUPPLY TO THE FRYER AND DISCONNECT AND CAP THE MAIN SUPPLY LINE TO FRYER, OR POSSIBLE EXPLOSION COULD RESULT.

1. Remove the control panel per paragraph 2-4.
2. Place the control panel back in upright position, in the metal flanges.

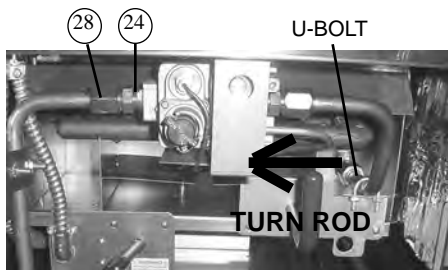
2-12. GAS BURNER
ASSEMBLY
(GAS MODELS)
(Continued)



Step 4



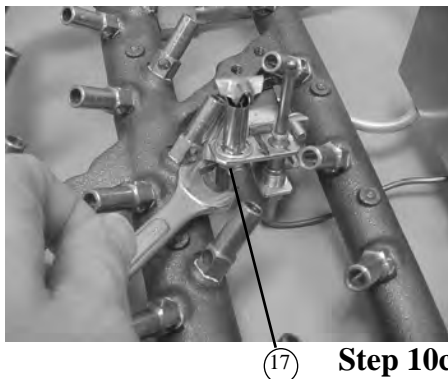
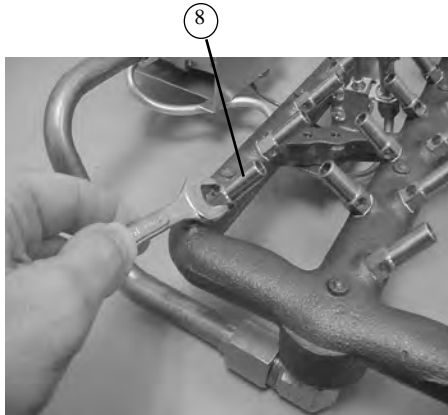
Step 6 and 7



Step 5, 8 and 9

3. Remove wires from the gas control valve.
4. Disconnect gas supply line (28) from the connector (24) at control valve. (Refer to photo below.)
5. Loosen the two screws (13) on the heat shield deflector (9), on the firebox and flue assembly and raise the deflector to its highest position.
6. Retighten screws (13) to hold the heat shield deflector in the high position.
7. Turn the filter valve rod to the OPEN position.
8. Remove u-bolt from rinse hose bracket.

2-12. GAS BURNER
ASSEMBLY
(GAS MODELS)
(Continued)



Step 10c

9. Remove entire gas burner assembly, by lifting and pulling toward front of fryer.
 - a. Replace thermocouple (19) as required, per paragraph 2-13.
 - b. Repair or replace gas control valve (20) as required, per paragraph 2-14.
 - c. Replace orifices (8 and 17) as required.

NOTICE

There are 23 brass orifices and 1 stainless steel orifice. The stainless steel orifice is to be mounted adjacent to the pilot light.

10. Make other repairs or replacements as required.
11. Install entire gas burner assembly.
12. Install u-bolt to rinse hose bracket and gas line.
13. Turn the filter valve handle to the CLOSED position.
14. Loosen the two screws (13) which are holding the heat shield deflector (9) in the high position, and lower it to the normal operating position.
15. Tighten the two screws (13) on the heat shield.
16. Connect gas supply line (28) to the gas control valve connector (24).
17. Install the wires onto gas control valve.

2-12. GAS BURNER
ASSEMBLY
(GAS MODELS)
(Continued)

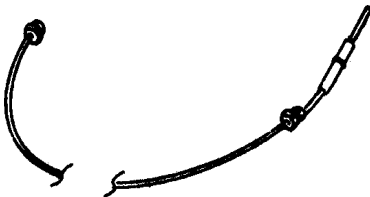
19. Remove control panel and install it in the slot above door.
20. Connect the gas control valve wires to the thermostat and high temperature limit control as labeled.
21. Install control panel per paragraph 2-4.
22. Uncap and reconnect the main gas supply line to the fryer.
Turn on the main gas supply



**LEAKING GAS MAY CAUSE AN EXPLOSION.
CHECK FOR LEAKS PER OPERATOR'S MANUAL
PARAGRAPH 2-8.**

23. Connect the service cord to the wall receptacle, or close circuit breakers.
24. Relight the gas pilot per the instructions in paragraph 2-10 of the Operator's Manual.

2-13. THERMOCOUPLE
(GAS MODELS)



The thermocouple controls the gas control valve. It generates voltage in the millivolt. This voltage signals the gas control valve to remain open to the pilot and burner. When the voltage is not generated, the gas control valve will shut off, not allowing gas to the pilot and main burner.

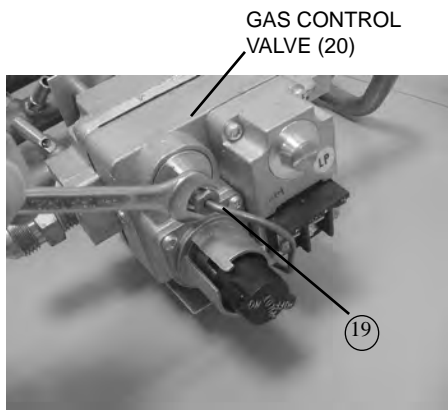


If converting from natural gas to propane gas or from propane gas to natural gas, conversion must be done by a qualified technician.

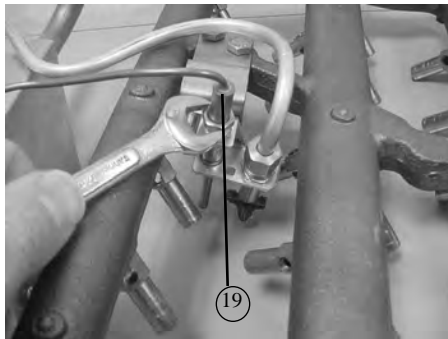


TO AVOID INJURY OR PROPERTY DAMAGE, BEFORE STARTING THIS PROCEDURE, MOVE THE MAIN POWER SWITCH TO THE OFF POSITION. DISCONNECT THE MAIN CIRCUIT BREAKER AT THE CIRCUIT BREAKER BOX OR UNPLUG THE SERVICE CORD AT THE WALL RECEPTACLE. TURN OFF THE MAIN GAS SUPPLY TO THE FRYER. DISCONNECT AND CAP THE SUPPLY LINE TO FRYER, OR EXPLOSION COULD RESULT.

2-13. THERMOCOUPLE
(GAS MODELS)
(Continued)

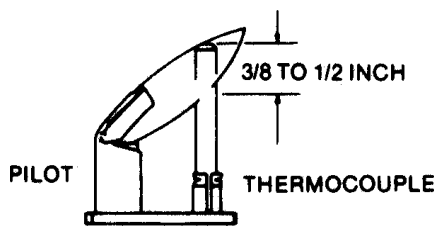


Step 1



Step 2

(Refer to exploded view,
Figure 3-30)



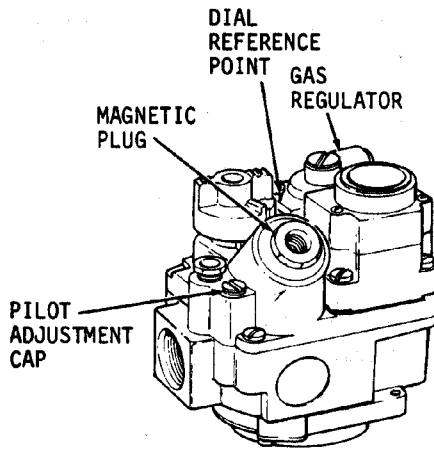
Step 3

Replacement of Thermocouple

Removal of the thermocouple is accomplished with the main gas supply shut off. The main burner may remain inside the fryer, but the work is more easily performed with the burner removed.

1. Using a 3/8" wrench, remove the nut securing the thermocouple (19) in the gas control valve (20).
2. Remove the nut securing the thermocouple in the pilot holder.
3. Install the new thermocouple, being careful not to create sharp bends in the tubing. When the pilot is lit, the flame must surround the top of the thermocouple.
4. Turn on the main gas supply and reconnect the electrical power.
5. Light the pilot per paragraph 2-10 of the Operator's Manual and test the fryer for proper operation.

2-14. GAS CONTROL VALVE



Description

The gas control valve regulates the flow of gas to the pilot and the main burner. The valve consists of: gas regulator, magnetic plug, pilot gas tube, gas valve knob, pilot adjustment cap and screw, gas outlet and inlet ports, thermocouple connector, and electrical connection. The gas control valve also has a dial reference point - OFF/PILOT/ON.

The components of the gas control valve can be serviced without removing the complete valve from the fryer.

Safety Precautions

NOTICE

If converting from natural gas to propane gas or from propane gas to natural gas, conversion must be done by a qualified technician.

⚠ DANGER EXPLOSION RISK

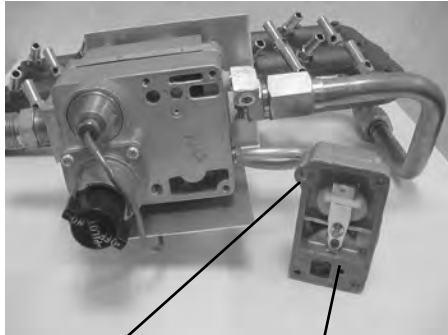
TO AVOID INJURY OR PROPERTY DAMAGE, BEFORE STARTING THIS PROCEDURE, MOVE THE MAIN POWER SWITCH TO THE OFF POSITION. DISCONNECT THE MAIN CIRCUIT BREAKER AT THE CIRCUIT BREAKER BOX OR UNPLUG THE SERVICE CORD AT THE WALL RECEPTACLE. TURN OFF THE MAIN GAS SUPPLY LINE TO FRYER. DISCONNECT AND CAP THE SUPPLY LINE TO FRYER, OR EXPLOSION COULD RESULT.

If the gas control valve must be replaced, remove per para. 2-12.

Operator Replacement

1. Depress the gas valve knob and turn to the OFF position.
2. Remove control panel per paragraph 2-4.
3. Label and remove the gas control valve wires.

2-14. GAS CONTROL **VALVE (Continued)**



Step 5

Gasket

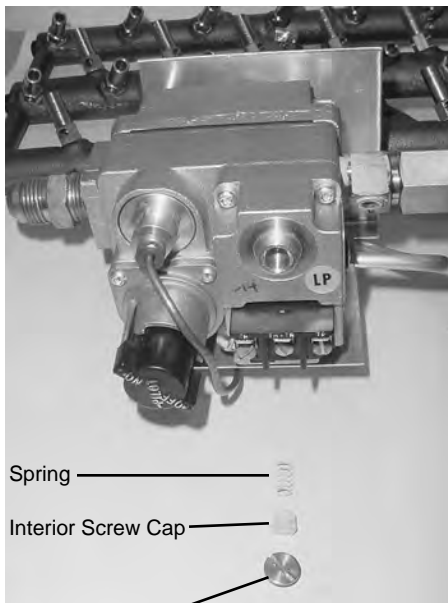
Operator

Operator Replacement (continued)

4. Using a T20 “star” screwdriver, remove the four screws securing the operator and gasket.
5. Secure the new operator and gasket with the four screws provided.
6. Reconnect the gas control valve wires.
7. Install the control panel per paragraph 2-4.

Check Procedures:

| | |
|------------------------------|-----------|
| 120 volt - 50/60 Hz | 2350 ohms |
| 208-240 volt - 50/60 Hz..... | 880 ohms |
| 24 volt - 50/60 Hz | 7 ohms |



Spring

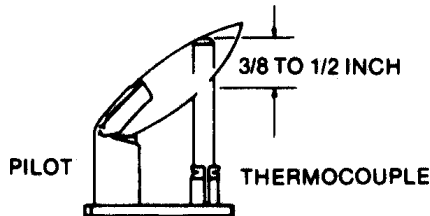
Interior Screw Cap

Exterior Screw Cap

Regulator Spring Replacement

1. Remove the screw cap to the regulator.
2. Remove the plastic interior screw cap and spring.
3. Use the gas control valve manufacturer’s instructions from the envelope containing the regulator spring, and follow the directions.

2-14. GAS CONTROL **VALVE (Continued)**



Adjusting Pilot Burner

NOTICE

The following two procedures must be performed with the gas supply reconnected and turned on. The service cord must be plugged into the receptacle and the circuit breaker on.

1. The pilot burner is preset at the factory. It may require resetting at the time of installation.
 - a. Remove the pilot adjustment cap.
 - b. Use a small flat screwdriver and rotate the adjustment screw counterclockwise to increase the size of the flame. Rotate clockwise the adjustment screw to decrease the size of the flame.

NOTICE

The flame should be set high enough to surround the top of the thermocouple.

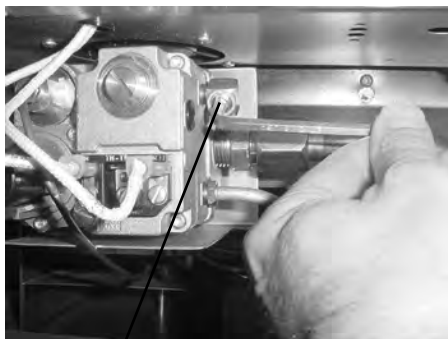
Adjusting Regulator

1. The pressure regulator is preset at the factory. It may require resetting at the time of installation.
 - a. Turn gas valve knob to OFF position.
 - b. Attach a manometer to the gas control valve at the pressure tap.
 - c. Turn gas valve knob to PILOT, light, and turn to ON.
 - d. Remove the regulator adjustment screw cap.
 - e. Rotate the adjustment screw counterclockwise to increase the column indicated on the manometer or rotate clockwise to lower the column indicated.
 - f. Turn gas valve knob to OFF and remove manometer.
 - g. Replace the regulator adjustment screw cap.
 - h. Turn gas valve knob to PILOT and relight. Leak test with soap and water solution.

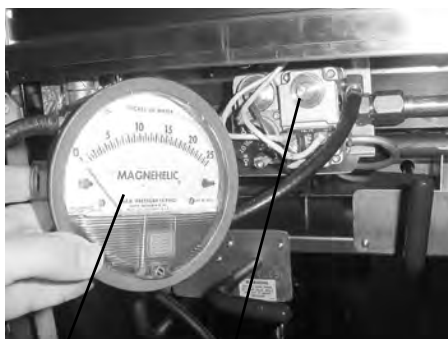
NOTICE

Natural gas regulator is factory preset at 3 1/2 inches water column.

Propane gas regulator is factory preset at 10.0 inches water column.



PRESSURE TAP



MANOMETER
REGULATOR
ADJUSTING
SCREW

Step 1a

2-15. ELECTRICAL COMPONENTS

Safety Precautions

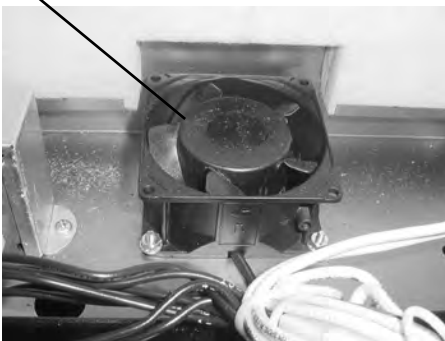


Do not disconnect the ground (Earth) plug. This fryer **MUST** be adequately and safely grounded (Earthed) or electrical shock could result. Refer to local electrical codes for correct grounding (Earthing) procedures or in absence of local codes, with The National Electrical Code, ANSI/NFPA No. 70-(the current edition). In Canada, all electrical connections are to be made in accordance with CSA C22.1, Canadian Electrical Code Part 1, and/or local codes.



Electric motor bearings are permanently lubricated and do not require attention during normal service life of this fryer.

FAN



Fan (Gas Models)

The gas model fryers have a fan in the circuit. This fan operates only with the Main Power switch in the ON 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 accomplished using the following procedure:

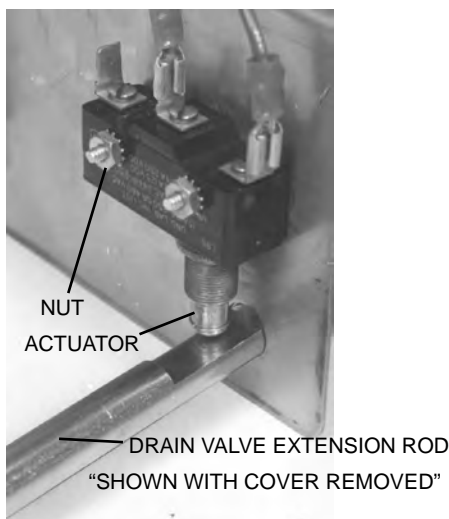
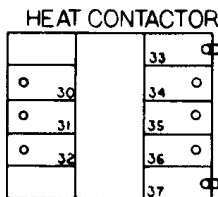
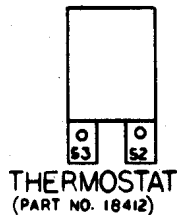


To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. Remove control panel per Removing Control Panel section.
2. Label and disconnect fan motor wires.
3. Remove the four cap 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 per Removing Control Panel section.

2-15. ELECTRICAL COMPONENTS **(Continued)**

(See Wiring Diagrams paragraph 2-21)



Step 2

Drain Switch **(electric models)**

All fryer models have a drain microswitch in line with the gas control valve or heat contactor and thermostat. When the drain valve is opened to drain the shortening, this causes drain switch to open, shutting off electrical power to the heating elements.



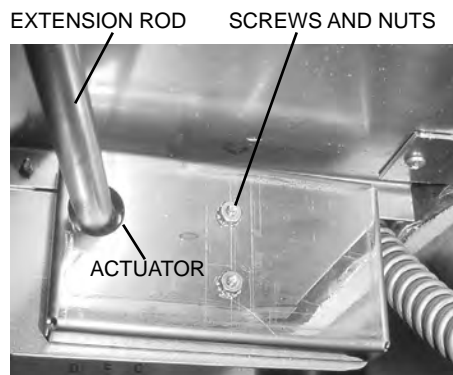
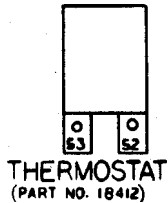
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

1. The following check should be made to determine if the drain switch is defective. All checks should be made with the drain valve in the closed position, with the actuator pushed in.
 - a. Fryers with standard thermostat part number 18412, the continuity check must be made between terminal 52 on the thermostat, and terminal 33 on the heat contactor. If circuit is open, the drain switch is bad and needs to be replaced.
2. To replace the drain switch, remove the two screws and nuts securing switch and switch cover.
3. Label and disconnect wires.
4. Connect wires to new drain switch.
5. Position actuator and attach drain switch and switch cover with two screws and nuts. Tighten nuts to 3 - 4 inch-pounds of torque.
6. Test to see if drain valve extension rod actuates the switch.

NOTICE

Listen for an audible click of switch while rotating drain valve extension rod.

2-15. ELECTRICAL COMPONENTS **(Continued)**



"SHOWN WITH COVER IN PLACE" **Step 3**

Drain Switch (gas models)

1. The following check should be made to determine if drain switch is defective. All checks should be made with drain switch in the closed position and the power off.



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

- a. For fryers with standard thermostat part number 18412, continuity check shall be made between terminal 52 on thermostat and wire nut between drain switch and gas control valve. If the circuit is open, the drain switch is bad and needs to be replaced.
2. If the circuit is open, the drain switch is bad and needs to be replaced.
3. To replace the drain switch, remove the two screws and nuts securing the switch and switch cover.
4. Label and disconnect the wires.
5. Connect the wires to the new drain switch.
6. Position the actuator and attach the drain switch, and switch cover with the two screws and nuts.
7. Secure with the two screws and nuts.
8. Test to see if the drain valve extension rod actuates the switch.



Listen for an audible click of switch while rotating drain valve extension rod.

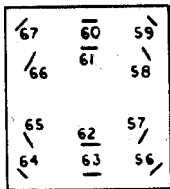
2-15. ELECTRICAL **COMPONENTS** **(Continued)**

Main Power Switch (all models)

The Main Power switch is a three way switch with a center OFF position. With the switch in the POWER position, the fryer will operate. With the switch in the PUMP position, the filter pump will operate but the heating unit will not.



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



Continuity Check Procedure

OFF POSITION

Test Points

#60 to #59 then #60 to #67
#61 to #58 then #61 to #66
#62 to #57 then #62 to #65
#63 to #56 then #63 to #64
#60 to #61
#62 to #63

Results

open circuit
open circuit
open circuit
open circuit
closed circuit
closed circuit

POWER POSITION

Test Points

#60 to #59
#61 to #58
#62 to #57
#63 to #56

Results

closed circuit
closed circuit
closed circuit
closed circuit

PUMP POSITION

Test Points

#60 to #67
#61 to #66
#62 to #65
#63 to #64

Results

closed circuit
closed circuit
closed circuit
closed circuit

2-15. ELECTRICAL COMPONENTS **(Continued)**



Step 3

Replacement

1. Remove control panel per Replacing Control Panel section.
2. Label wires at the Main Power switch and disconnect wires at switch.
3. Remove faulty switch and install new switch.
4. Reconnect wires to switch in the same position as noted on the labels.
5. Replace control panel per Replacing Control Panel section.

Indicator Lights (all models)

The indicator lights for HEAT-PUMP-POWER, are identical assemblies consisting of a neon light and mounting clip, and are replaced as assemblies.



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 Replacing Control Panel section.
2. Disconnect indicator light wires from the individual power source.
3. Squeeze the retaining clip while removing the indicator light and discard the light.
4. Install the new indicator light.
5. Connect the wires from the new indicator light.
6. Replace control panel per Replacing Control Panel section.

2-15. ELECTRICAL
COMPONENTS
(Continued)

Fuse Holder(s)
(electric models)

There are two fuse holders on each model of the electric fryers. There are no fuse holder assemblies for the gas models other than that at the main power source.



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

Checking Procedure for Fuses

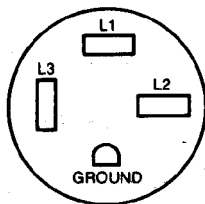
CONTROL PANEL FUSES 3 Phase

Check from #54 to #55 and #68 to #69 on fuse assembly. The circuit should be closed. If not, replace the fuse (HP# [EF02-007](#)).

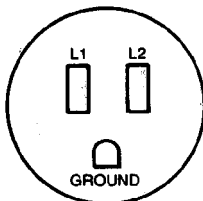


Cord and Plug Check

Perform a check on the cord and plug as follows. Test from each plug prong to the corresponding wire lead on the other end of the cord at junction box. The result should be a closed circuit on each line tested.



Electric Fryer



Gas Fryer

Wall Receptacle (voltage check)
(electric models)

Check the voltage across the following lines: L1-L2; L2-L3, L1-L3.

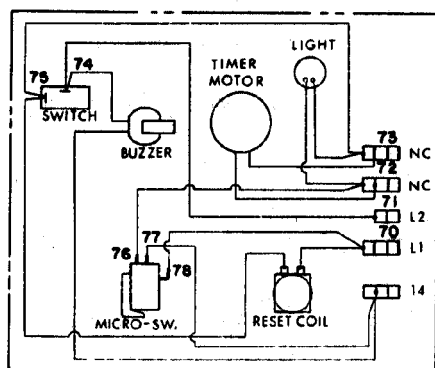
The voltage should read the same for each line test. It should correspond to the voltage shown on the data plate.

(gas models)

Check the voltage across line L1 and L2.

The voltage should correspond to the voltage shown on the data plate.

2-16. TIMING CONTROL



The TIMER CONTROL consists of a microswitch, indicator light, buzzer, reset timer and timer motor.



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

Checking Procedure

Test Points

Results

ON/OFF SWITCH

Switch in OFF position

Check from #74 to #75

open circuit

Switch in ON Position

Check from #74 to #75

closed circuit

BUZZER COIL

Switch in OFF position

Check from #14 to #74

120 volt 50/60 Hz.....1550 ohms

208-240 volt 50/60 Hz5880 ohms

MICROSWITCH

Timer set at 10 Min.

Check from #70 to #72

closed circuit

Check from #70 to #14

open circuit

Timer set at 0 Min.

Check from #70 to #72

open circuit

Check from #70 to #14

closed circuit

MOTOR

Check from #72 to #73

120 volt 50/60 Hz..... 290 ohms

208-240 volt 50/60 Hz3990 ohms

RESET COIL

Check from #70 to #75

120 volt 50/60 Hz..... 280 ohms

208-240 volt 50/60 Hz3950 ohms

2-16. TIMING CONTROL **(Continued)**

Replacement

1. Remove control panel per Removing Control Panel section.
2. Label the wires and remove them from the timer.
3. Remove four screws securing the timer to the control panel.

NOTICE

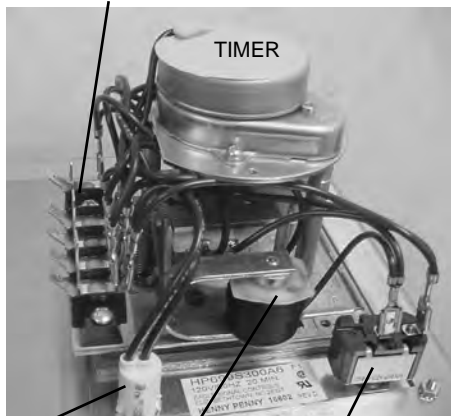
Replacement of timer may not be necessary if lamp is burned out, if buzzer coil is burned open, or if on-off switch is bad.

Timer motor & timer microswitch can be replaced separately.

Timer Light

1. Disconnect light wires from terminal board.
2. Remove and discard the bad light assembly.
3. Install new light assembly allowing retainers to snap into place.

TERMINAL BOARD



LIGHT BUZZER COIL ON/OFF SWITCH

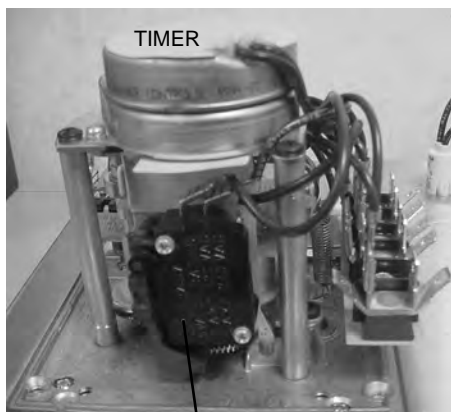
Buzzer Coil

1. Remove buzzer and coil from timer.
2. Disconnect buzzer coil wires from terminal board of timer.
3. Install new buzzer and coil to timer.
4. Connect coil wires to terminal board of timer.
5. Install new or repaired timer on control panel and secure with four screws.
6. Attach wires to the timer in accordance with the labels attached.

7. Install control panel per Removing Control Panel section.

Timer Switch

1. Connect light leads to terminal board of timer.
2. Remove switch nuts and remove switch from panel.
3. Disconnect switch wires from terminal board.
4. Install new switch on panel and secure with switch nut.
5. Connect switch wires to the terminal board of the timer.



MICROSWITCH

2-17. PRESSURE REGULATION/ EXHAUST

Solenoid Valve

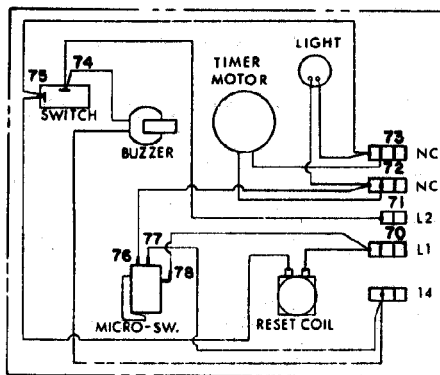
This is an electromechanical device that causes pressure to be held in the frypot. The solenoid valve closes at the beginning of the cook cycle and is opened automatically by the timer at the end of the cook cycle. If this valve should become dirty or the teflon seat nicked, pressure will not build up. The solenoid valve used on all models is the same with the exception of the coil. The gas model fryer uses a 120 volt, 60 Hz, coil. The electric model fryer uses a 208/240 volt 60 Hz coil. The 440/480 volt electric model uses a transformer to drop voltage to 220/240 volts.



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

Coil Check Procedure

1. Remove wires from terminals 73 and 72 and check across solenoid wires.

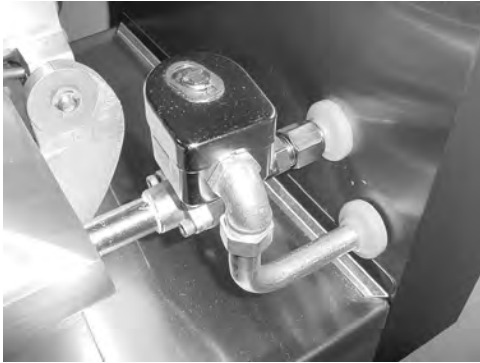


| <u>Test Volts/Phase</u> | <u>Results</u> |
|-------------------------|----------------|
| 120 volt 60 Hz | 50 ohms |
| 208-240 volt 60 Hz | 150 ohms |
| 208-240 volt 50 Hz | 245 ohms |

**2-17. PRESSURE REGULATION/
EXHAUST (Continued)**

Replacement

Solenoid Valve Assembly



1. Remove Tru-Arc retaining clip on top of the coil housing.

2. Remove the nameplate and cover.

3. If only the coil is replaced, disconnect two coil wires at the wire nuts in the coil housing, and remove the coil from the housing. Then replace nameplate, cover, and Tru-Arc clip.

If the complete solenoid, or seals are being replaced, continue on to step 4.

Conduit Connector



Step 4

NOTICE

The wires may be connected in any order.

4. Loosen the nut on the 1/2 inch connector and pull piping conduit from the valve case. Leave enough slack to remove the coil housing and yoke.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**

5. If the core-disc assembly is sticking due to buildup of shortening, breadding and food particles proceed with the following steps.



Step 5a

- a. Unscrew the solenoid bonnet assembly from the solenoid valve body.



Step 5b

- b. Remove the solenoid bonnet assembly and the bonnet gasket.



Step 5c

- c. Remove the core-disc assembly, core spring retainer, and the core spring.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



Rear Cover

Step a



Exhaust Fitting

Step b



Conduit Fitting

Step b

- d. Wash all parts in soap and hot water.

NOTICE

If replacing Teflon seals, or complete valve, proceed to step 6, otherwise, assemble in reverse order of disassembly.

Assemble valve core and blade (6), with the smooth side of the hole towards the disc spring guide (9).
(See drawing on next page)

6. A repair kit (Part No. 17120) is available if any of the seals need to be replaced. If any one seal is defective, all seals should be replaced.

NOTICE

Remove the solenoid body from fryer to replace seals. Refer to exploded view of solenoid in figure 3-14 to help identify all parts.

- a. Remove back cover.

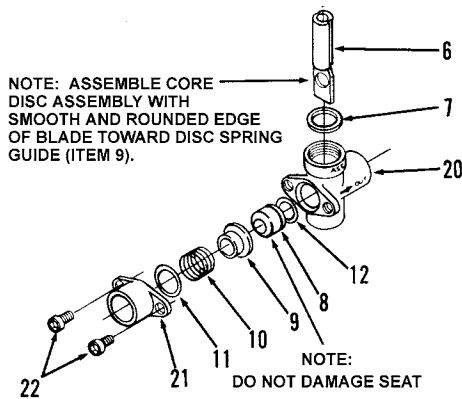
- b. Loosen both conduit and exhaust fittings.

- c. Remove nipple from solenoid body.

- d. Unthread body from fryer.

- e. A new solenoid can now be placed on the fryer, and reassembled in reverse order of previous steps, or continue onto step 7 to change the seals.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



7. To change seals:

- a. Remove the two adapter screws (22) which attach the pipe adapter (21) to the solenoid body (20).
- b. Remove the disc spring (10), guide (9), and seat (8).
- c. Clean the valve body.
- d. Wet O-ring (12) around seat with water and insert O-ring assembly (flat side first) in valve, through IN side of body. Use a pencil eraser, and press in Teflon seat until it snaps into place. Be careful not to mark or nick the seat.

NOTICE

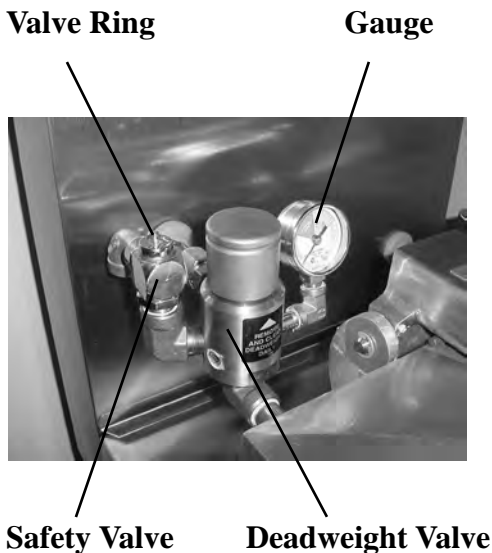
The smallest nick can cause a pressure leak. Replace all O-ring seals, found in the parts kit, and reassemble valve.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**

Deadweight Valve



DO NOT ATTEMPT TO REMOVE THE VALVE CAP WHILE THE FRYER IS OPERATING. SEVERE BURNS, OR OTHER INJURIES COULD RESULT.



The deadweight valve and safety relief valve are located side-by-side at the back of the unit. The valve next to the pressure gauge is the operating control valve, and the other valve is a 14 1/2 lb. safety relief valve.

Valves are working properly, when OPERATING ZONE is indicated on the gauge by the pointer. The gauge pointer should not normally exceed the operating zone. At 14 1/2 psi, the safety relief valve opens to release steam pressure from the frypot.



DO NOT MANUALLY ACTIVATE THE SAFETY RELIEF VALVE. HOT STEAM RELEASES FROM THE VALVE WHEN THE RING IS PULLED. KEEP BODY PARTS AWAY FROM SAFETY VALVE EXHAUST, OR SEVERE BURNS COULD RESULT.

Cleaning Steps

1. Clean the deadweight valve, at the end of each day. Turn the fryer OFF and release all the pressure. Open the lid and then remove the deadweight valve cap and deadweight.
2. Place both the cap and weight in hot detergent water and clean. Make certain to thoroughly clean inside cap, the weight seat, and around the deadweight orifice.
3. Rinse thoroughly with hot water. Dry parts and replace immediately to prevent damage or loss.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



Safety Valve

**Removal and Cleaning
of Safety Relief Valve**

The safety relief valve should be cleaned once a year.



**DO NOT ATTEMPT TO REMOVE VALVE WHILE
FRYER IS OPERATING. SEVERE BURNS OR OTHER
INJURIES COULD RESULT.**

1. Open the lid and then remove the deadweight valve cap and deadweight.
2. Use a wrench to loosen the valve from the pipe elbow, turn counterclockwise to remove.
3. Clean the inside of the pipe elbow with hot detergent.
4. Immerse the safety relief valve in a soap water solution for 24 hours. Use a 1:1 dilution rate. The valve cannot be disassembled. It is factory preset to open at 14 1/2 pounds of pressure. If it does not open or close it must be replaced.



TO AVOID PERSONAL INJURY, DO NOT DISASSEMBLE OR MODIFY THIS VALVE. TAMPERING WITH THIS VALVE WILL VOID AGENCY APPROVALS AND THE APPLIANCE WARRANTY, AND COULD CAUSE SERIOUS INJURIES.



Step 2

**ADJUSTING
SCREW**

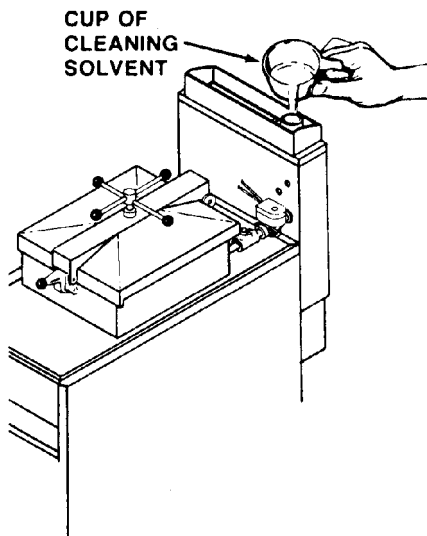
Pressure Gauge

The pressure gauge can be recalibrated should it be out of adjustment.

Calibration Steps

1. Remove the rim and glass.
2. If the indicating hand shows a pressure or vacuum reading when it should stand at "0", turn the recalibrator screw in the same direction in which the indicating hand is to be moved until the hand stands at proper "0" position.
3. Replace the rim and glass.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



Pressure Gauge Cleaning Steps

1. Remove gauge and check inside the pipe fittings from dead-weight body. Make certain fittings are clean and open.
2. Clean and reinstall the gauge.

Condensation Box Assembly

The deadweight valve and solenoid exhausts are directed into a condensation box, located in the rear of the fryer. Should this box become clogged, water would spew from the top of the box. The box can be cleaned by running a wire or long brush from the top of the box, through the hole in bottom of the box, or the bottom of the box can be removed to clean.

Condensation Box Bottom Removal

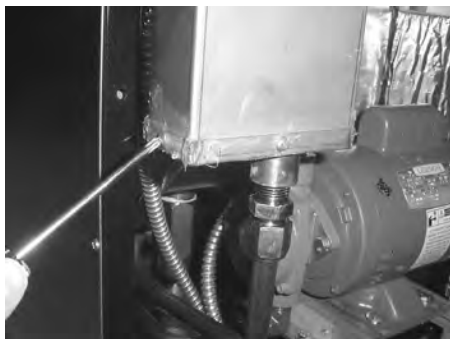
NOTICE

When cleaning the frypot, pour a cup of cleaning solution into the large exhaust hose at the top of the exhaust tank (see figure at left). This helps prevent the box from getting clogged.

1. Loosen fitting at the bottom of the box.
2. Using Phillips head screwdriver, remove 4 screws securing the bottom of the box and pull bottom from assembly.
3. Clean outlet hole in box bottom and check condensation tube for clogs, and clean, if necessary.
4. Reinstall box bottom and condensation line.
5. Seal box bottom with silicone sealant and unit is now ready for operation.

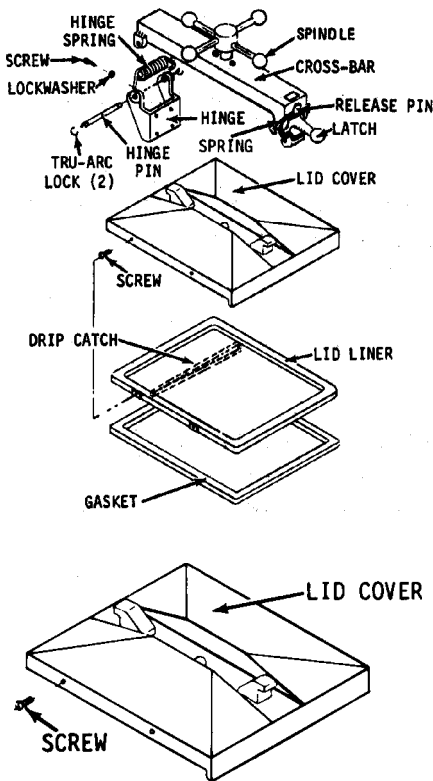


Condensation Box Fitting Step 1



Condensation Box Bottom Step 2

2-17. PRESSURE REGULATION/ EXHAUST (Continued)



Lid Cover Assembly

Description

In general, the lid spindle, the limit stop, the cover, the hinge, the inner and the reversible gasket comprise the lid cover assembly.

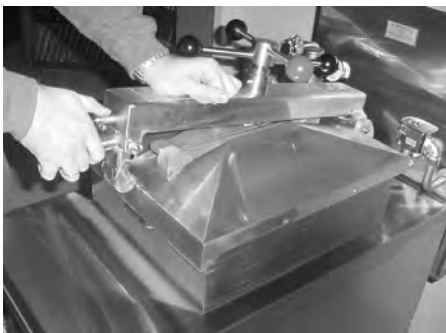
Lid Cover Removal

The lid cover is easily removable for cleaning or service.

1. Close the lid cover and turn the spindle counterclockwise until it stops.



Step 2

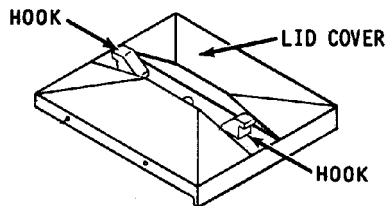


Step 3

2. Pull the lid release pin on front of crossbar, lift the latch, and raise the crossbar.

3. The cover can now be removed from frypot.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



Lid Cover Installation

1. Place the lid cover on the frypot.
2. Thread the spindle counterclockwise until it is completely extended.
3. Align the rear retaining hook on lid cover in the center slot of the crossbar. Push the cross bar down and pull out on lid release pin.
4. Push the lid to rear of frypot and latch the cross bar to the lid cover. Release the pin.
5. Check that lid cover is fastened properly before raising.

Lid Hinge Spring

The hinge spring needs to be replaced if it is broken, cracked or otherwise loses its tension. A special spring installation tool which greatly simplifies this procedure is available from the factory. (Henny Penny part number [14960](#))

1. Pull out on the retaining pin knob on the front of the cross bar to release lid cover. (Refer to lid cover removal instructions.)
2. Lift the cross bar up and away from the lid.
3. Remove tru-arc locks and hinge pin if the spring is broken. If the spring is not broken, use spring tool as described in steps 5, 6, and 7, then remove Tru-Arc lock and hinge pin.
4. Remove the broken spring.
5. The new spring is placed in the loading tool so that the spring coil is laying in the u-shaped center of the tool. The perpendicular shaft is placed in the stationary hook of the tool, and the parallel shaft is placed so the adjustable hook will tighten it down.



Step 5

2-17. PRESSURE
REGULATION/
EXHAUST (Continued)

Lid Hinge Spring
(Continued)



Step 6

6. Tighten the handle on the tool as far as it will go.



Step 7

7. Place the spring (loaded in the tool) into position so that the u-shaped center of the tool is toward the front of fryer and the tool handle is toward the top of the fryer.

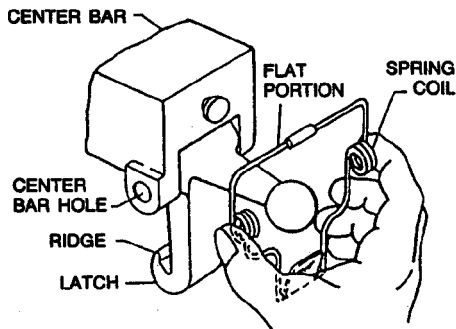
8. Replace hinge pin and Tru-Arc locks. Loosen and remove the tool.

9. Refer to the lid installation procedure and reinstall the lid.

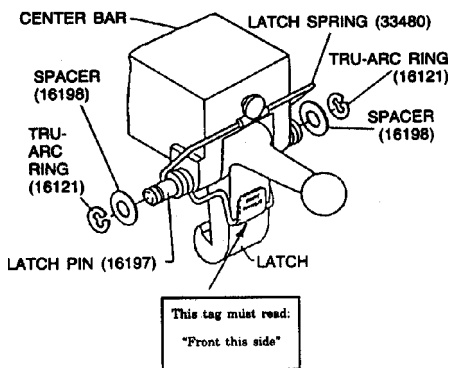
2-17. PRESSURE REGULATION/ EXHAUST (Continued)

Latch Spring Installation

The latch on the crossbar must have the external coil-type latch spring mounted on latch pin. If a latch spring is weak or broken, it must be replaced with a new spring, part number [33480](#).



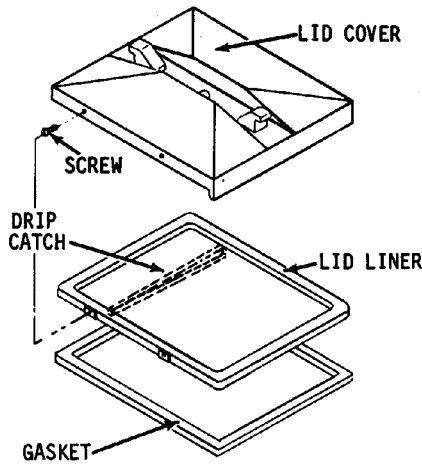
To avoid severe burns and injuries make sure the lid is secure during a cook cycle. The latch spring must be in good working order and properly installed. (Refer to illustrations at left.) If the latch spring is weak, broken, or mounted backwards, it will provide little force against the latch.



1. Replace the crossbar from the lid. (Refer to previous steps on Lid Cover Removal.)
2. With the crossbar in the upright position, remove one of the two Tru-Arc rings from latch pin.
3. Tap out pin from latch while grasping latch, and remove latch and latch spring.
4. Install new latch spring with the coils of spring extending forward. (Refer to illustrations at left.)
5. Secure spring in place with Tru-Arc ring.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**

Lid Liner



1. Remove the four lid liner screws.
2. Use a thin blade screwdriver to pry lid liner from the cover.
3. Clean the liner and the inside of the cover. Replace the liner and screws.

**Reversing the
Lid Gasket**

The gray rubber gasket surrounding the inside of lid is designed to be reversed. Henny Penny recommends that this be done on a quarterly basis.

Purpose

Because of heat expansion and the pressure used for the cooking process, the gasket is constantly under extreme stress. Reversing the lid gasket on a quarterly basis will help to assure that the fryer will not lose pressure through leakage.

2-17. PRESSURE
REGULATION/
EXHAUST (Continued)

Reversing the Lid Gasket
(Continued)



Step 1

1. There are two lid liner screws on either side of the lid cover. Back these four screws out about 1/2 inch.



Step 2

2. Open lid and, using a thin blade screwdriver, pry out the gasket at the corners. Remove the gasket.
3. Clean the gasket and gasket seat with hot water and cleaning detergent. Rinse with clean hot water.
4. Install the gasket with the good side facing out. Tighten the four screws.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



**Reversing the Lid Gasket
(Continued)**

NOTICE

Begin the installation by installing the four corners of the lid gasket.

Lid Limit Stop Adjustment

The lid limit stop, with proper adjustment, prevents unnecessary overtightening of the spindle, and as a result, extends the life of the lid gasket.



Step 1



Step 2

1. Loosen the Allen set screws on the bottom of the collar of the limit stop assembly.
2. Turn the inner collar of the limit stop clockwise as far as possible. Find the small hole in the inner collar and use a small Allen wrench or Phillips head to help in turning the collar.
3. Close lid and turn spindle until lid gasket meets the top of the frypot rim.
4. From this position, turn spindle at least 3/4 of a turn, but not over one full turn.
5. After rotating spindle to this point, slightly extend the spindle past this position. The spindle should then be at the seven o'clock position.

NOTICE

The seven o'clock position is only to allow slight additional turning of the spindle to relieve any side pressure that could hold the locking pin in the locking collar after all pressure has been released from the frypot.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**

**Lid Limit Stop
Adjustment (Continued)**

It may be necessary to remove knobs and change their position in order to align the red knob with the red knob on the lid cover lid latch. When in the normal operating position, both red knobs should be aligned.

6. Adjust the limit stop by turning it counterclockwise until it stops against the bottom hub of the spindle.
7. Tighten Allen set screws.
8. If the lid cover fails to seal properly, steam will escape around the gasket during the frying operation. The limit stop should be readjusted. This time turn the spindle screw one full turn after the initial contact of the lid gasket against top of the frypot rim.

Spindle Screw Assembly

This assembly is used to tighten the lid cover against the frypot flange.



Step 3



Step 4

1. Loosen the set screw in the limit stop collar and loosen the limit stop.
2. Disengage the crossbar from the lid cover as described in the "Lid Cover Removal". Leave the lid cover in position on the frypot rim with the crossbar in the upright position.
3. Turn the spindle so the pin in the locking collar will be exposed.
4. Remove pin and locking collar. Use a small diameter punch and a hammer to drive out the pin from the locking collar. Remove the locking collar.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



Step 5

5. Remove the ball from the locking collar. In some cases, lightly tapping the steel ball with a hammer may be needed.



Step 6

6. Remove and inspect the idle nut.



Step 7

7. Thread the spindle out of the acme nut.



Step 8

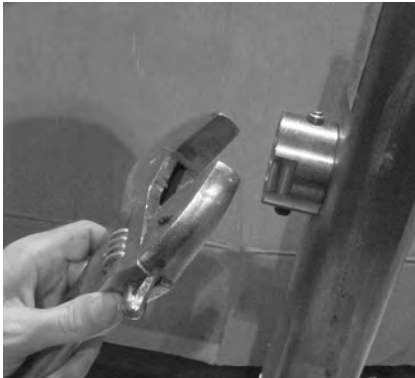
8. Loosen the Allen set screw in the outer ring of limit stop. Thread the inside portion up and down several times to check for ease of operation. If thread feels tight or must be forced, threads may be damaged. Discard and replace with new limit stop assembly.

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**

NOTICE

The acme nut must be changed when there is excessive play and movement between the spindle and the acme nut.

9. Using a nylon tape type wrench unthread the limit stop collar from the acme nut.



Step 9

10. Gently tap the acme nut from the center crossbar. Inspect the acme nut for thread damage. If the threads are thin and sharp or worn, replace with a new acme nut.



Step 10

11. Use an Allen wrench and ratchet to remove the retainer.



Step 11



Step 11

**2-17. PRESSURE
REGULATION/
EXHAUST (Continued)**



Step 12

12. Remove the locking pin and spring. Inspect and replace, if necessary.

NOTICE

When reinstalling the locking pin, be certain it is put back in its original position. The angled side of the pin should be to the right.



Step 13

13. Use a magnet to remove the ball seat. Inspect and replace if necessary.



Step 13

14. Install the acme nut and limit stop collar. Lubricate the acme nut with special grease (our part number [12124](#)).

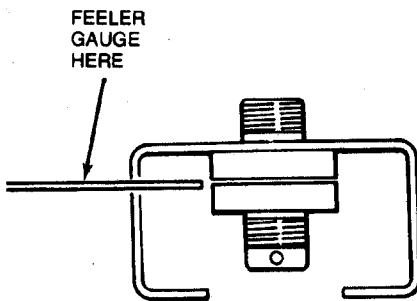
15. Thread the limit stop assembly into the limit stop collar.



Step 16

16. Lubricate the spindle with special grease (our part number [12124](#)) every 30 days.

2-17. PRESSURE REGULATION/ EXHAUST (Continued)



2-18. FILTERING SYSTEM

17. Slip the spindle through the limit stop, hold the idle nut against the acme nut, and thread spindle through both. There should be 20 to 60 thousandths between the acme nut and the idle nut. To increase dimension turn the idle nut counterclockwise; to decrease turn clockwise.
18. Install the locking collar, locking pin and ball. Install the ball seat in the lid. Install the retainer and spring.
19. Reassemble the crossbar to the lid cover according to the "Lid Cover Installation" procedure.
20. Readjust the lid limit stop during the test cook cycle.

Filter Rinse Hose

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



SHORTENING WITH TEMPERATURE IN EXCESS OF 200°F FLOWS THROUGH THIS FILTER RINSE HOSE. HEAT CAUSES THE RUBBER HOSE TO AGE AND DETERIORATE. SEVERE BURNS WILL RESULT IF THIS RINSE HOSE ASSEMBLY LEAKS OR RUPTURES. THE HOSE AND FITTINGS SHOULD BE CHECKED DAILY. IF AGING OR DISCOLORATION IS SEEN, THE HOSE SHOULD NOT BE USED.

Removal

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



THE HOSE AND FITTING WILL BE HOT. USE PROTECTIVE GLOVES OR CLOTH WHEN FOLLOWING THIS PROCEDURE, OR SEVERE BURNS COULD RESULT.



This hose is not connected to fryer during normal operation.



Step 3

2-18. FILTERING SYSTEM **(Continued)**



Step 1

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.

Filter Valve Description

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.

Removal

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.



If fryer is equipped with optional filter rinse hose attachment, disconnect pipe from filter valve.

5. Use an adjustable wrench and remove the valve.
6. Replace the valve and reassemble in reverse order.

2-18. FILTERING SYSTEM **(Continued)**

Filter Pump Repair

The two most common causes for a fryer's inability to pump shortening is that the pump is clogged with breading or solid shortening has cooled and solidified in the lines and pump.



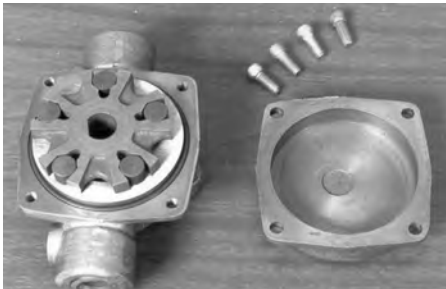
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



Step 1

Cover Removal

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



Step 2

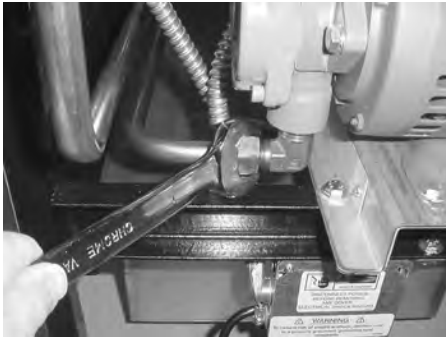
3. To reassemble, place rotor on drive shaft, and place roller into rotor.



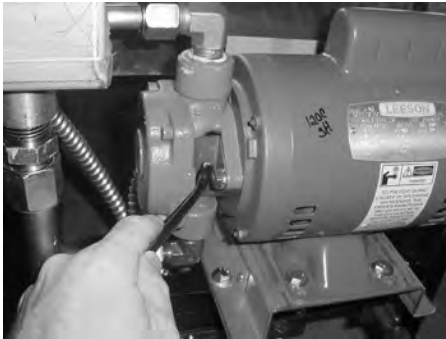
A small amount of grease might be needed to hold the bottom roller into place until cover plate is put on. Make sure O-ring is in proper position on plate.

2-18. FILTERING SYSTEM **(Continued)**

Pump Removal



Step 1



Step 2



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. Shaft seal should remain on the motor shaft, or if leaking, could be replaced at this time.
3. To replace the pump, remove the four Allen screws, front plate, rotor, and rollers from pump. 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 rotor, rollers, front plate and tighten Allen screws.

CAUTION

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. FILTERING SYSTEM **(Continued)**

Pump Removal **(Continued)**

4. To replace the pump and motor assembly, insure the main power has been removed from the fryer.



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

5. Remove the cover from the junction box and remove the wire nuts attaching wires leading into the flexible conduit going to the motor.
6. Loosen the two screws securing the flexible conduit to the 90° conduit connector (8). (Refer to Figure 3-6.)
7. Remove tubing to the pump. (Refer to Figures 3-17 and 3-18.)
8. Remove hardware attaching the motor to the motor base bracket and remove motor and pump assembly.

Filter Pump Motor **Protector - Manual Reset**



The filter pump motor is equipped with a manual reset button in the event the motor's thermal protector actuates. This reset button is located on the rear of the motor. Wait approximately 5 minutes before attempting to reset this protector device.



To prevent burns caused by splashing shortening, the unit's main power switch must be in the OFF position before resetting the filter pump motor's manual reset protection device.

2-19. GAS CONVERSION

Gas model fryers are factory available for either natural gas or propane gas. Factory conversion kits for natural gas and propane gas are available that require the burner jets, pilot jet and regulator assembly to be changed.

Refer to the Technical Manual illustrated parts breakdown for kit identification.



Conversion must be accomplished by an authorized Henny Penny dealer or service representative, or personal injury could result.

Service Hints

On natural gas installation, the gas pressure regulator on the automatic gas control valve is factory set at 3.5 inch water column.

On propane gas installations, the gas pressure regulator on the automatic gas control valve is factory set at 10.0 inch water column.

After converting the fryer, turn on the gas supply and check for leaks. A simple method is to brush all the connections with soapy water, and watch for bubbles which indicate escaping gas.



NEVER USE AN OPEN FLAME TO TEST FOR LEAKS. ESCAPING GAS COULD CAUSE AN EXPLOSION, AND PERSONAL INJURY OR PROPERTY DAMAGE COULD RESULT.

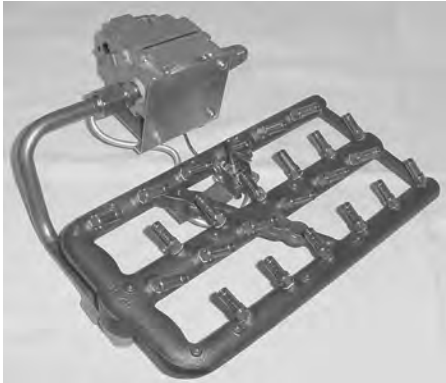
2-19. GAS CONVERSION **(Continued)**

Maintenance

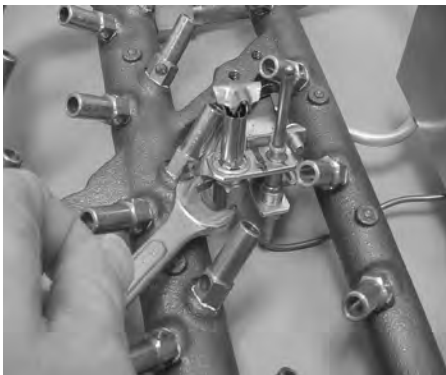


To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

To convert from one type of gas to another, follow the procedure below:



Step 3



Step 5

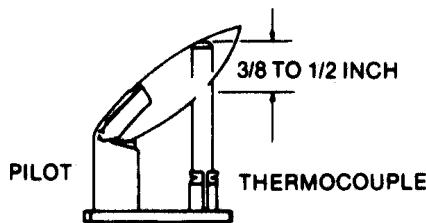
1. Turn the gas valve knob to the OFF position.
2. Close the gas control valve and disconnect fryer supply line.
3. Refer to Figure 3-30 and remove gas control valve and burner assembly per Gas Burner Assembly section.
4. Remove the burner orifices (24 each), and replace with orifices in gas conversion kit.
5. Remove the pilot holder assembly and replace with the one from the kit.
6. Remove the gas control valve manufacturer's instructions from the envelope containing the regulator spring, and follow the directions for converting the gas control valve.

NOTICE

Outlet pressure is stated on the enclosed label.

7. Attach the pressure sensitive data plate label to the data plate, covering up the old rating and pressure information.
8. Install converted gas control valve and burner assembly per Gas Burner Assembly section.
9. Connect the gas supply to the fryer.
10. Insure the power switch is in the OFF position, gas control valve in the OFF position.
11. Connect the electrical power to the fryer.

2-19. GAS CONVERSION **(Continued)**



2-20. ELECTRICAL **CONVERSIONS**

12. Check for gas leak at supply line as per Service Hints in this section.
13. Turn the gas control valve on and turn the gas control valve to the pilot position.
14. Check for gas leak at the gas control valve and main gas valve per step 12 of this section. If there are no leaks, continue to step 15.



IF A LEAK IS DETECTED, SHUT OFF GAS CONTROL VALVES AND REPAIR LEAK. ESCAPING GAS COULD CAUSE AN EXPLOSION, AND/OR PERSONAL INJURY AND PROPERTY DAMAGE COULD RESULT.

15. With the gas valve knob at PILOT, depress the dial and light the pilot burner per Operator's Manual.

On occasion, it may be necessary to make electrical conversion to a fryer. Factory conversion kits are available and should be used. The following procedures describe these conversions.

Procedures

208 Volts to 220/240 Volts:

The only change necessary is to remove the 208 volt heating elements and replace them with 220/240 volt heating elements. Delay timers must be changed on variable temperature models.

220/240 Volts to 208 Volts:

The only change necessary is to remove the 220/240 volt heating elements and replace them with 208 volt heating elements. Delay timers must be changed on variable temperature models.

Single Phase to Three Phase:

A factory conversion kit (part number [14034](#)) is available for this conversion. This kit includes all necessary components and a wiring diagram.

Three Phase to Single Phase:

A factory conversion kit (part number [14033](#)) is available for this conversion. This kit includes all necessary components and a wiring diagram.

Refer to the proper figure in the illustrated parts listing (Section 3), and Section 2 for maintenance assistance for the fryer being converted to and from.

2-21. WIRING DIAGRAMS

Illustrations of the wiring diagrams for HENNY PENNY Models 500, 561, and 600 Pressure Fryers are on the following pages.

If there is any doubt about which wiring diagram to use, please contact your distributor. As with all contacts to the distributor, include the model number & serial number from the data plate on your unit.

NOTICE

The legend for **NON-C1000 & C2000** wiring diagrams, explaining the wire naming system for April 1, 2006 & after, is found on page 2-63.

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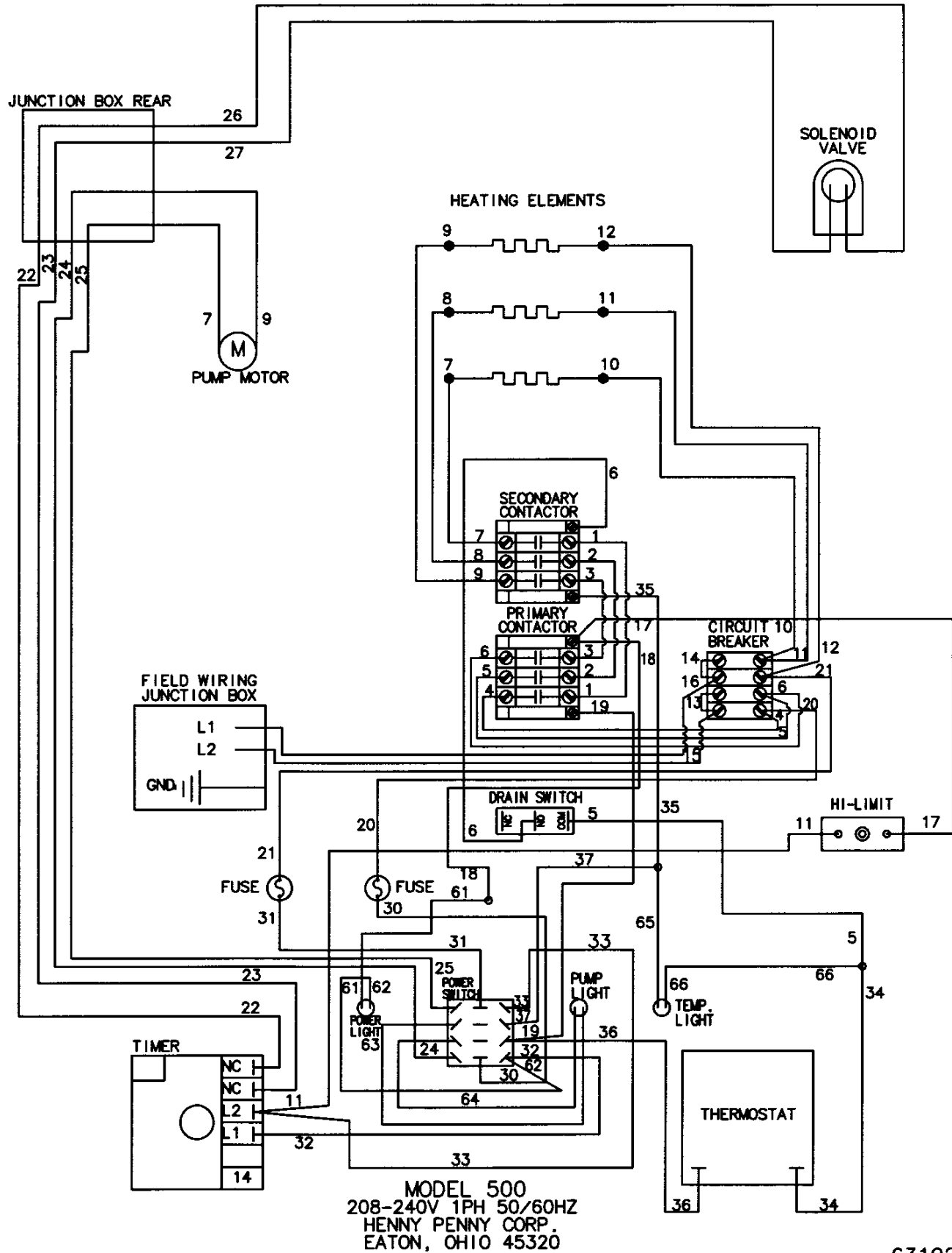
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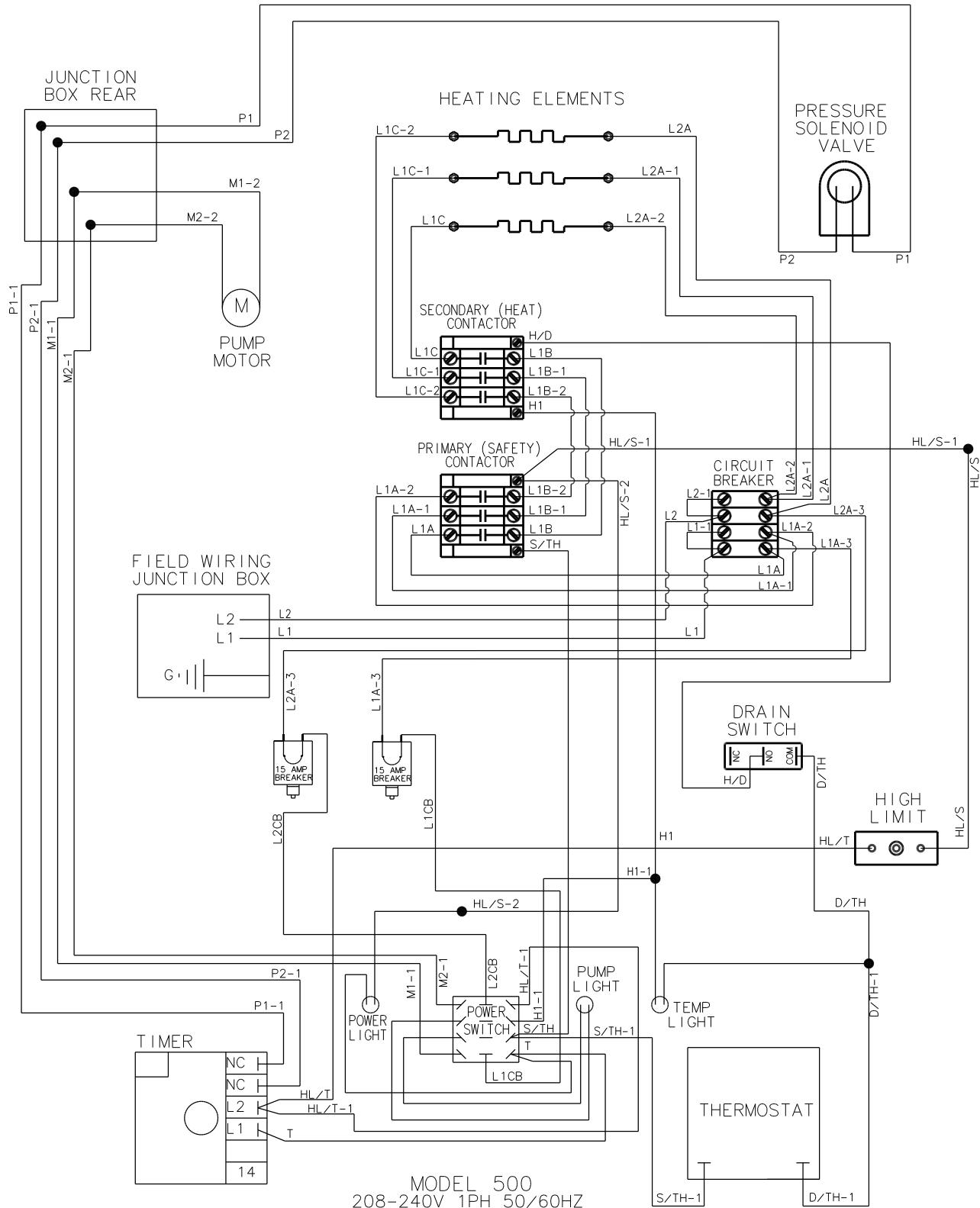
WIRING DIAGRAMS LEGEND

| ABBREVIATION | DEFINITION |
|---------------------|------------------------------|
| C | CONTROL |
| CB | CIRCUIT BREAKER |
| D | DRAIN |
| DS | DRAIN SWITCH |
| F | FUSE |
| G | GROUND |
| H | HEAT |
| HL | HIGH LIMIT |
| HS | HEAT & SAFETY |
| L1 | LINE 1 |
| L2 | LINE 2 |
| L3 | LINE 3 |
| M | MOTOR |
| P | PRESSURE |
| PB | PROBE |
| R | RELAY |
| S | SAFETY |
| T | TIMER |
| TH | THERMOSTAT |
| TR | TRANSFORMER |
| / | TWO COMPONENTS TOGETHER |
| - | EXTENSION OF THE SAME SIGNAL |



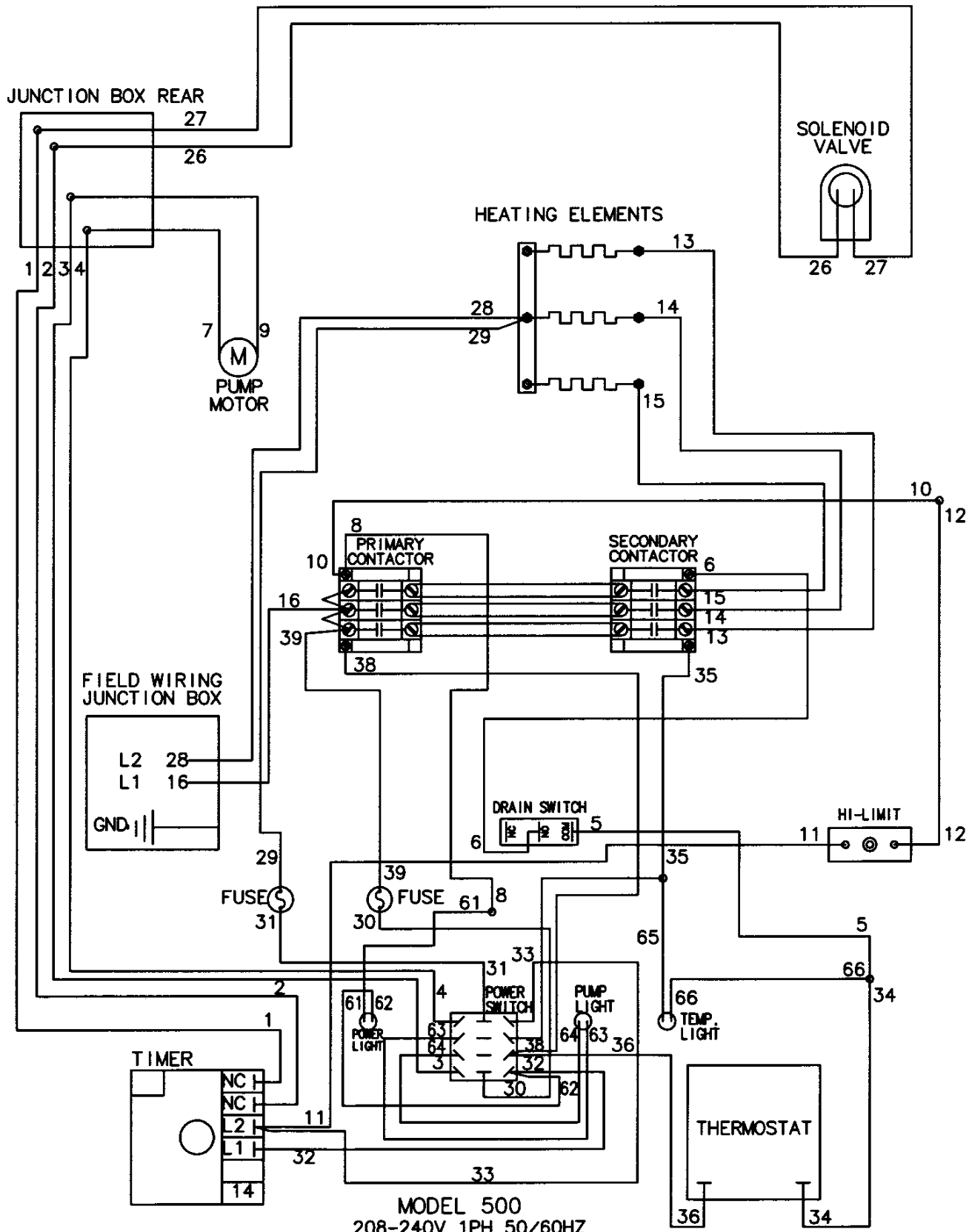
63192

Before April 1, 2006



71995

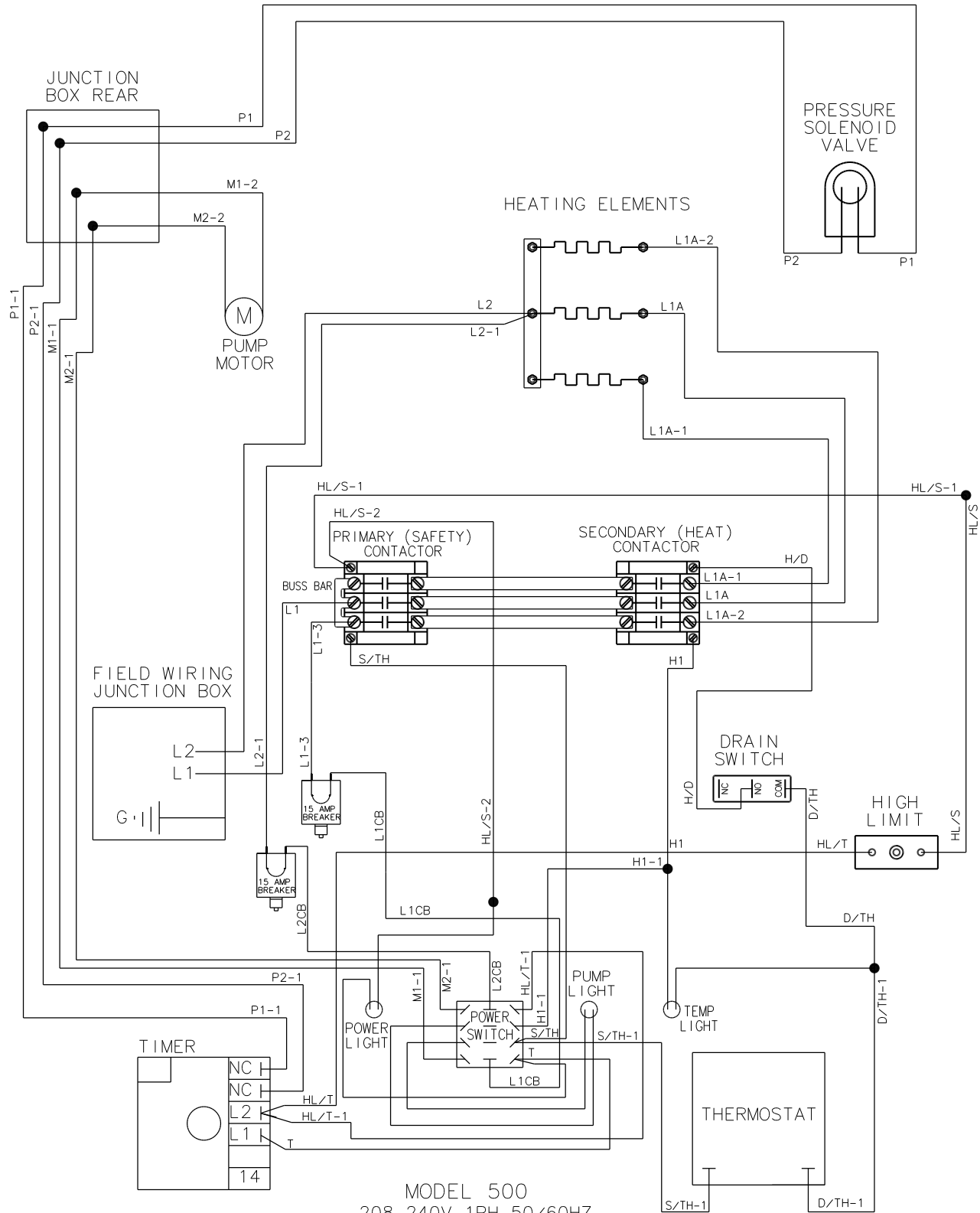
April 1, 2006 & After



MODEL 500
208-240V 1PH 50/60HZ
HENNY PENNY CORP.
EATON, OHIO 45320

63199

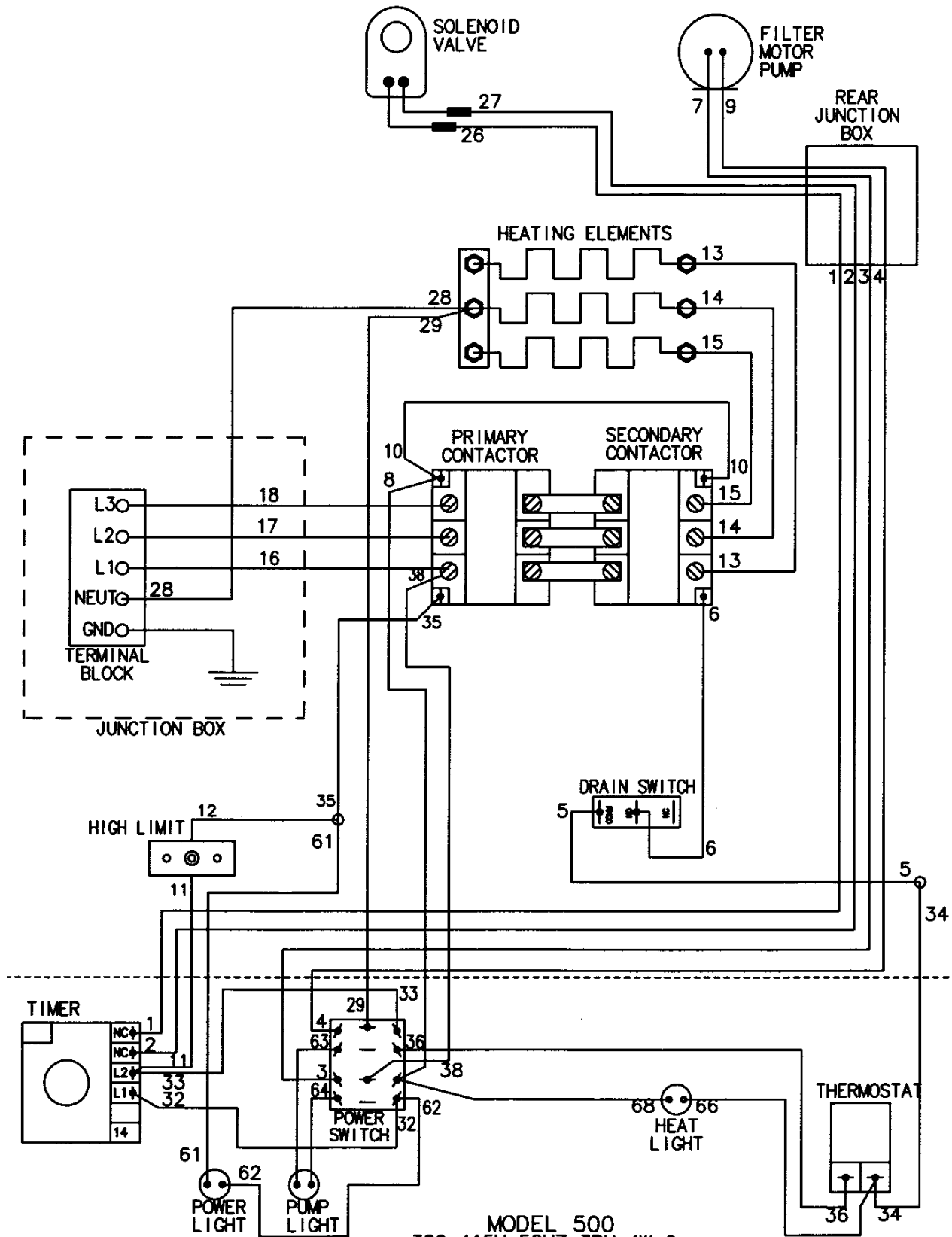
Before April 1, 2006



MODEL 500
208-240V 1PH 50/60HZ
HENNY PENNY CORP.
EATON, OHIO 45320

71988_D

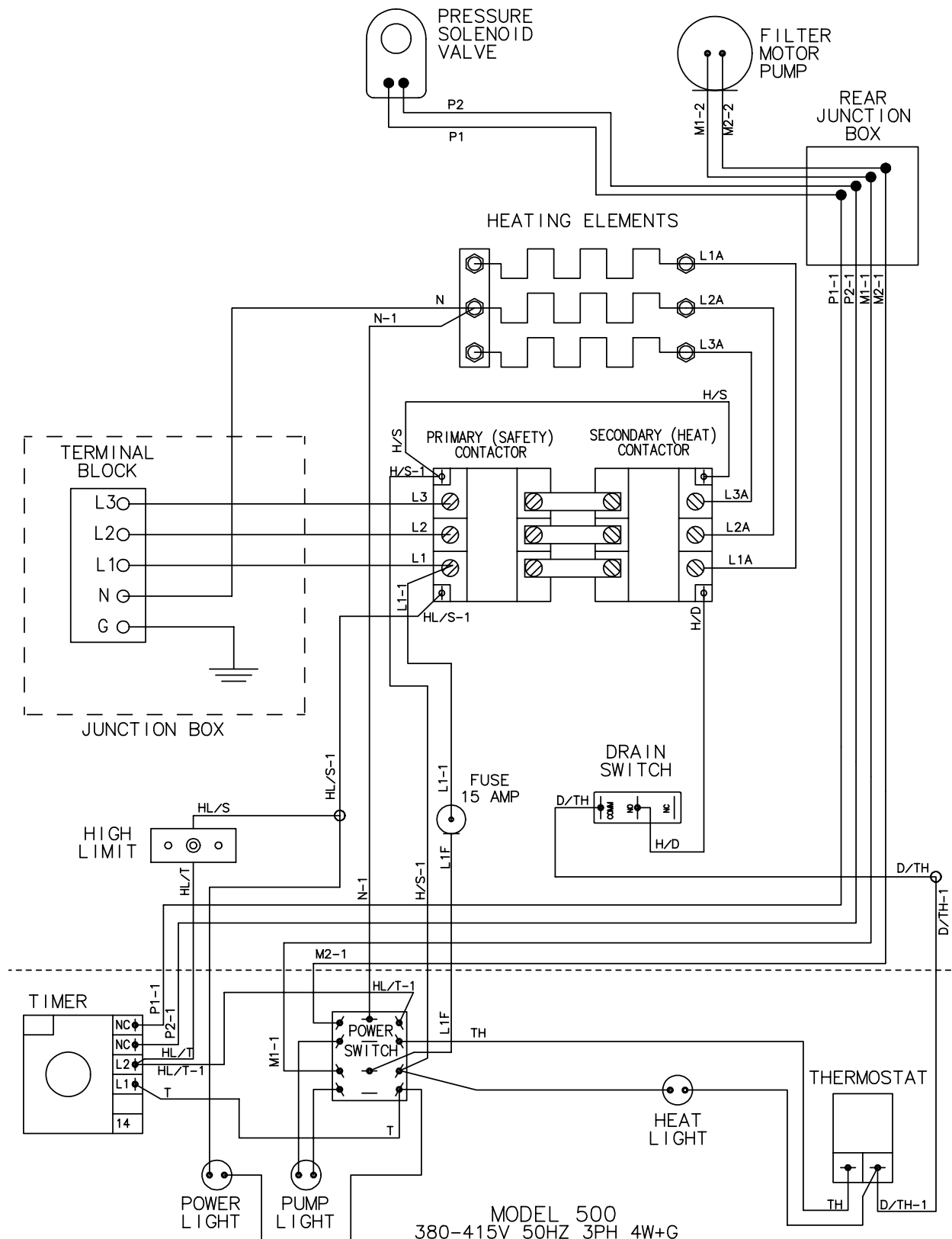
April 1, 2006 & After



MODEL 500
380-415V 50HZ 3PH 4W+G
HENNY PENNY CORP.
EATON, OHIO 45320

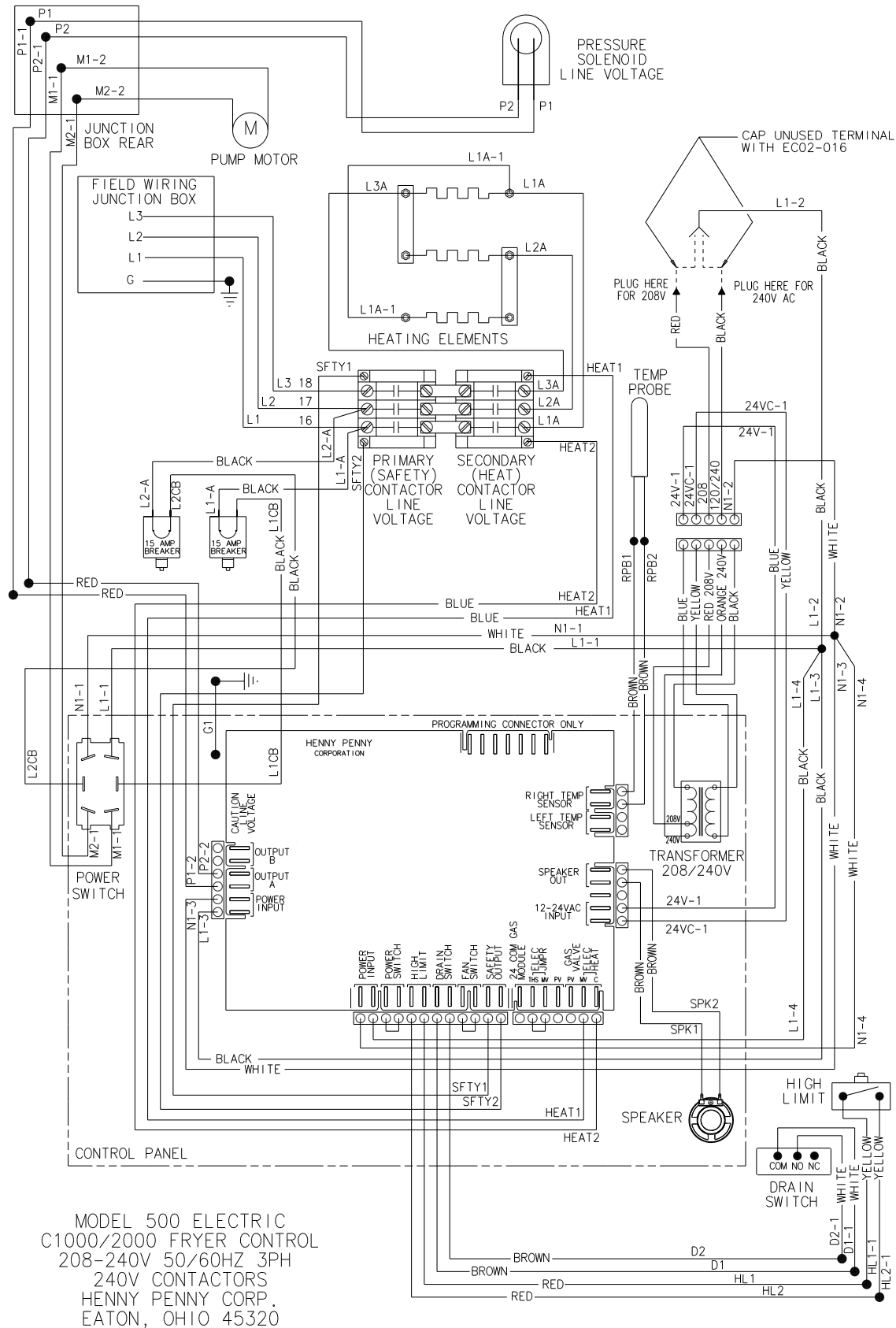
63197

Before April 1, 2006

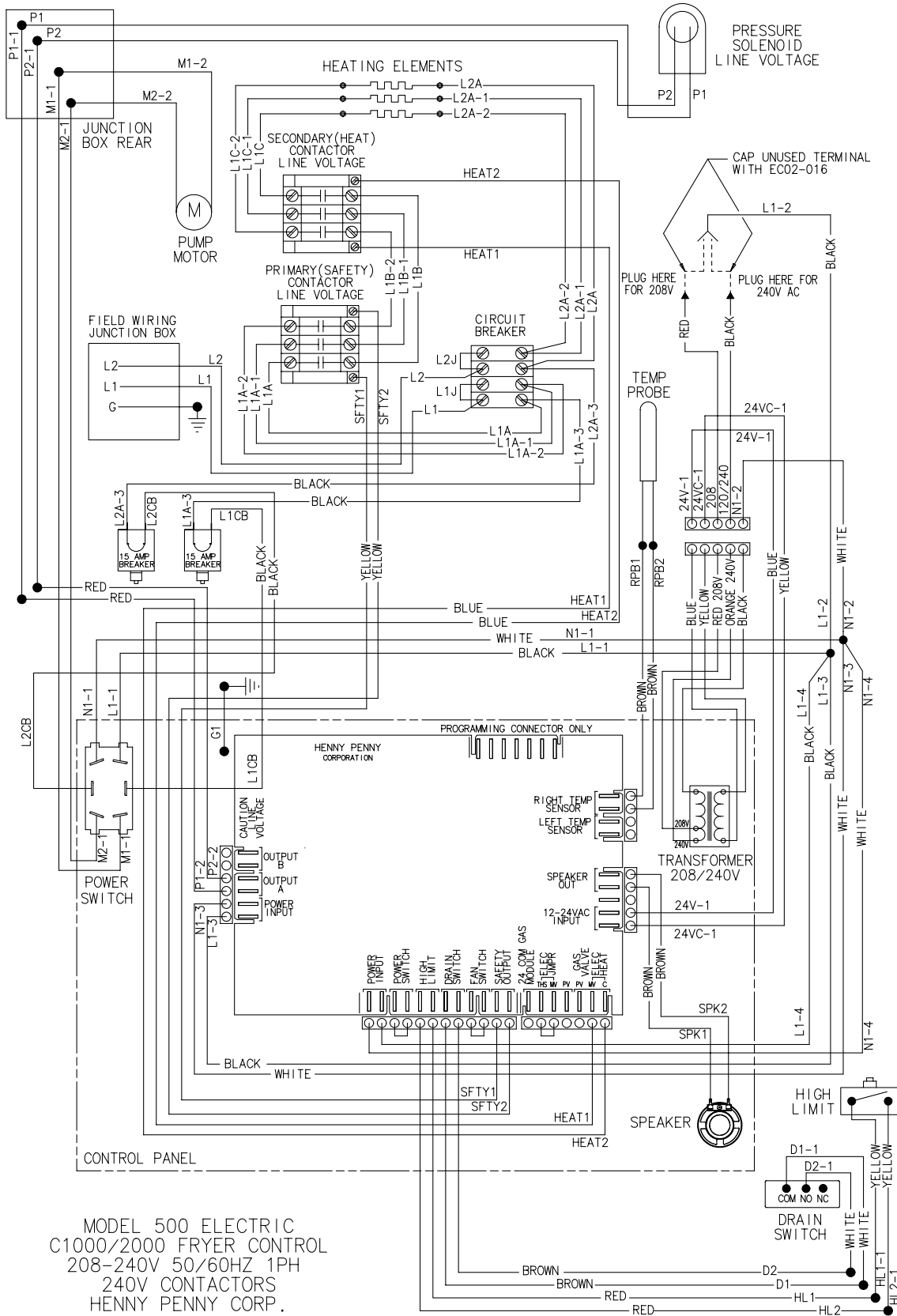


71993

April 1, 2006 & After

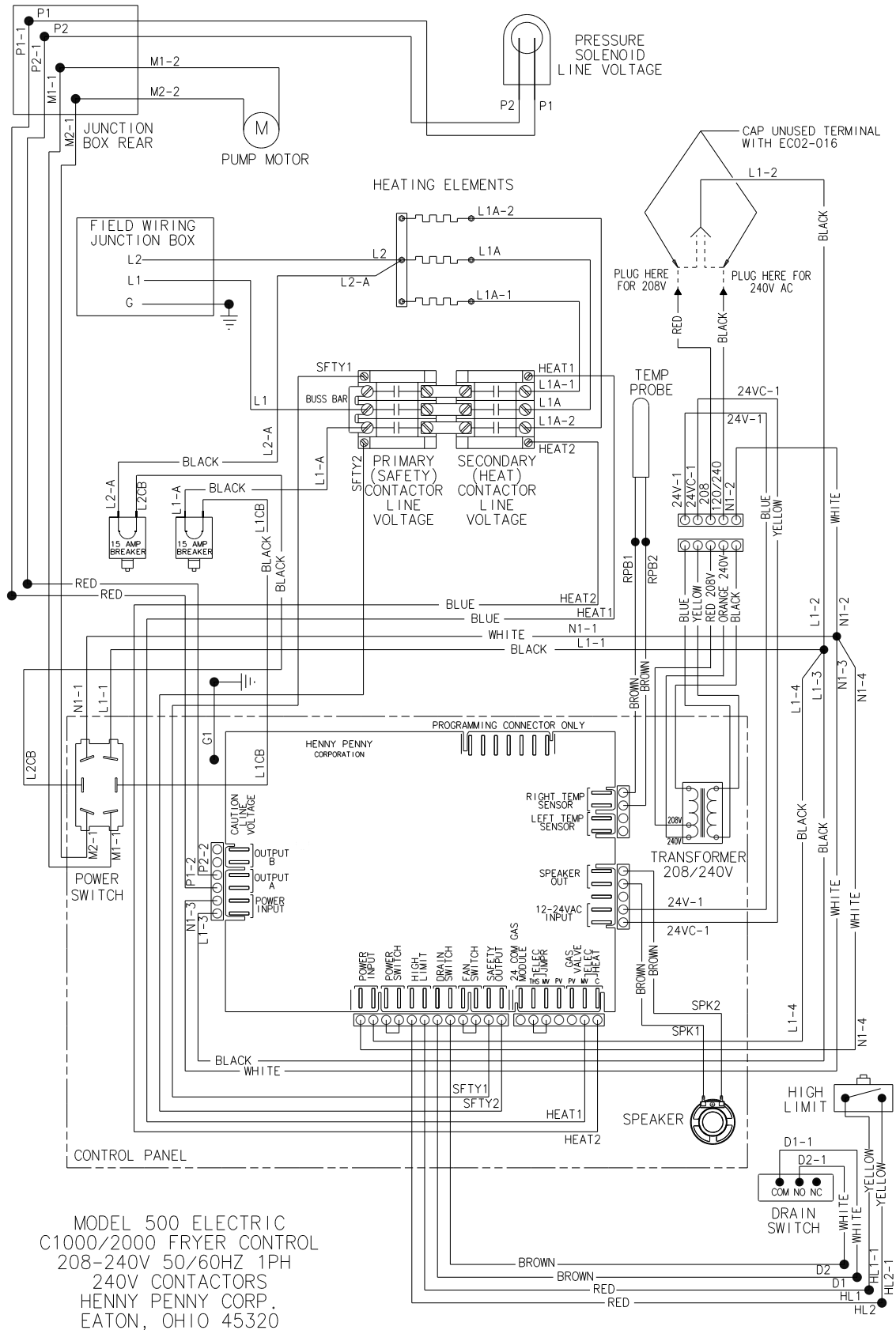


Serial Number AN0807051 & Above



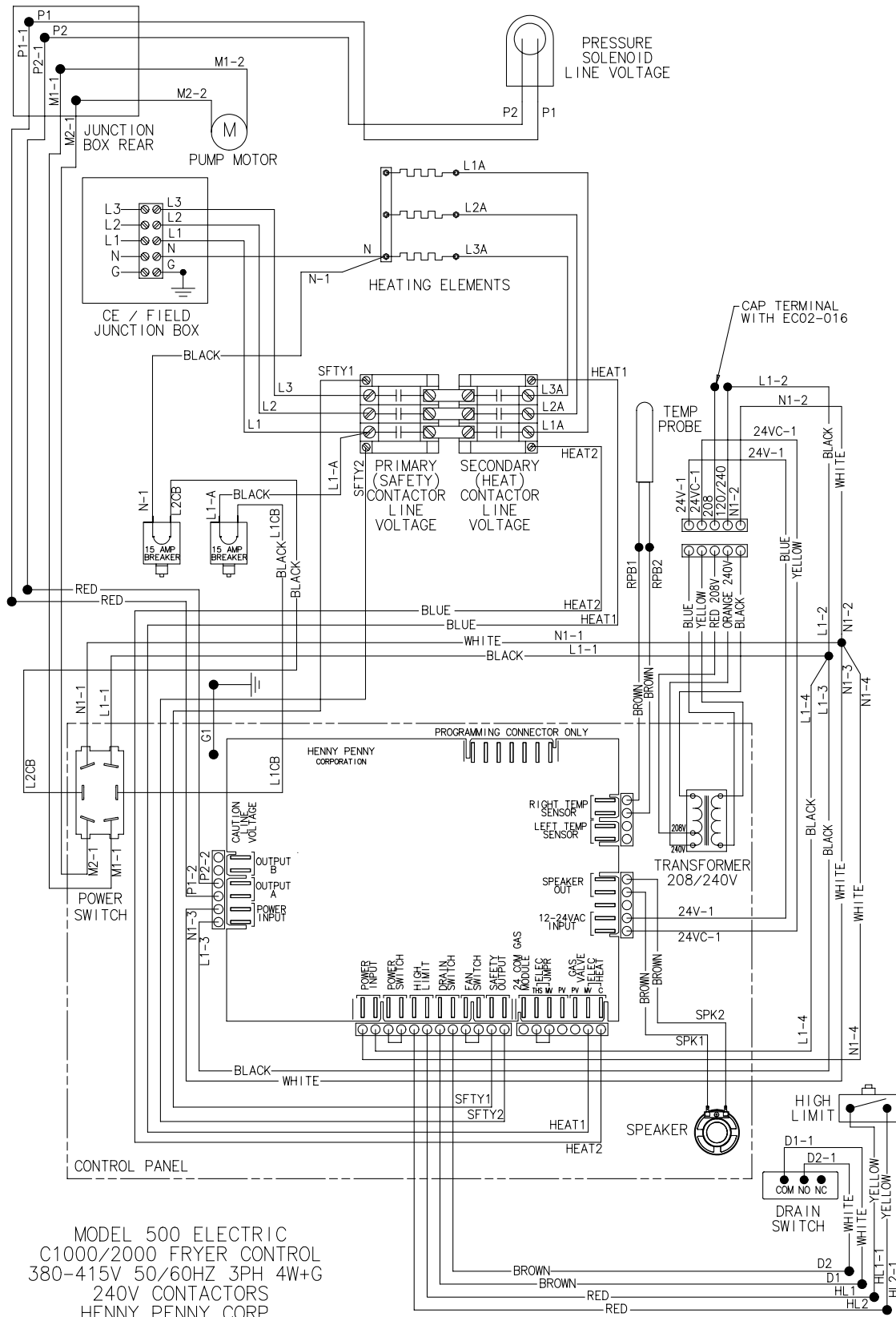
79421

Serial Number AN0807051 & Above



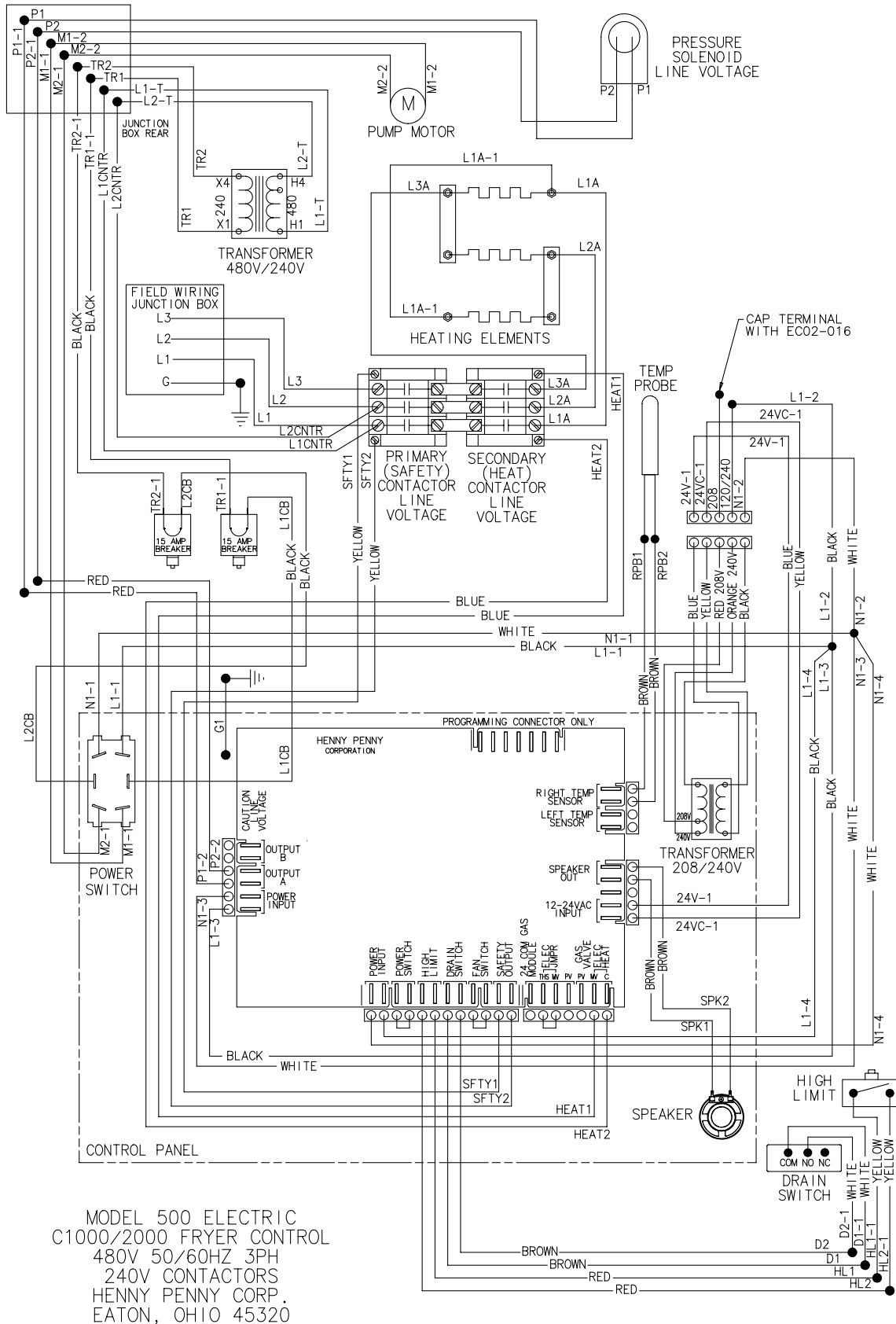
79422_B

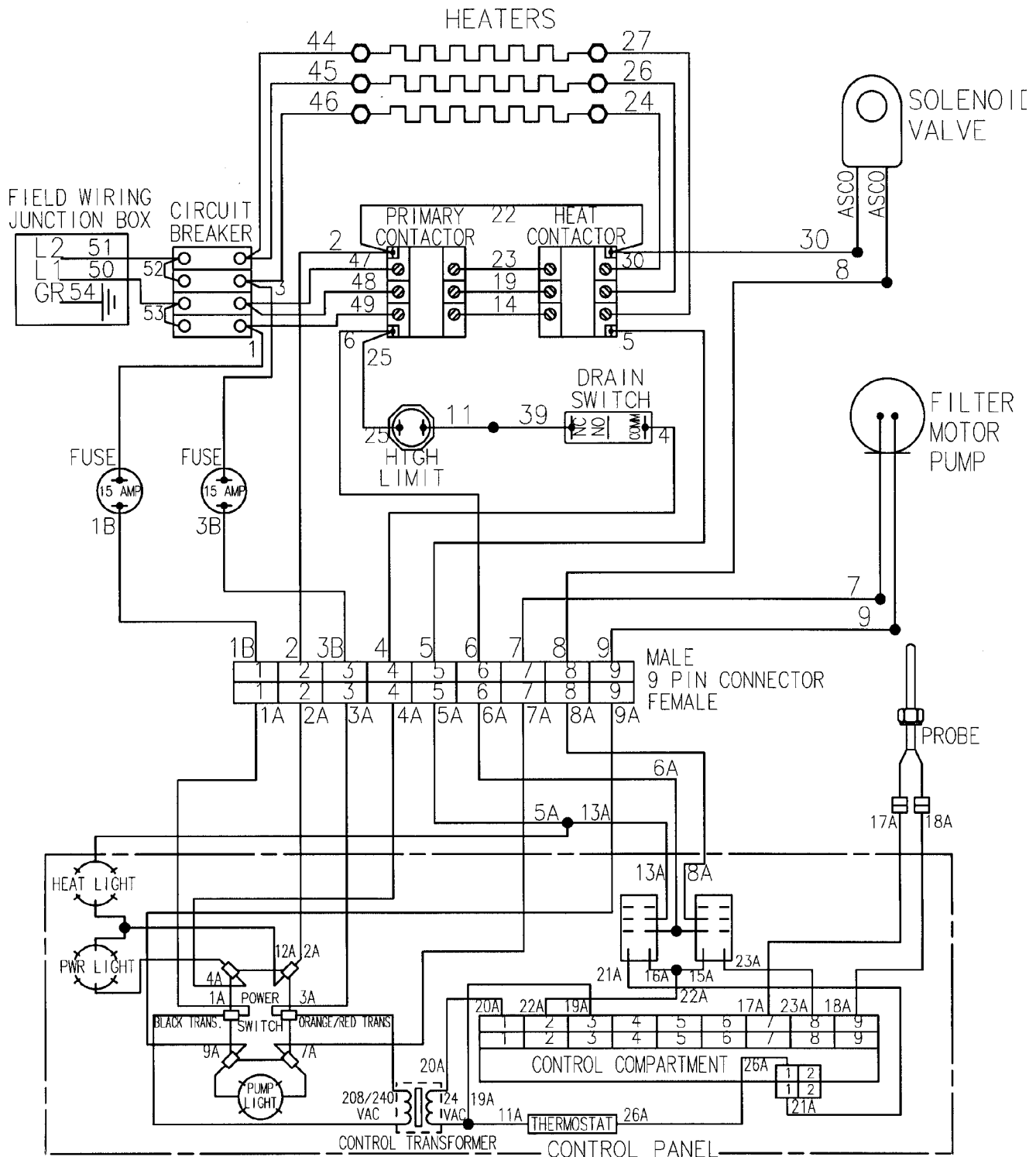
Serial Number AN0807051 & Above



79414

Serial Number AN0807051 & Above

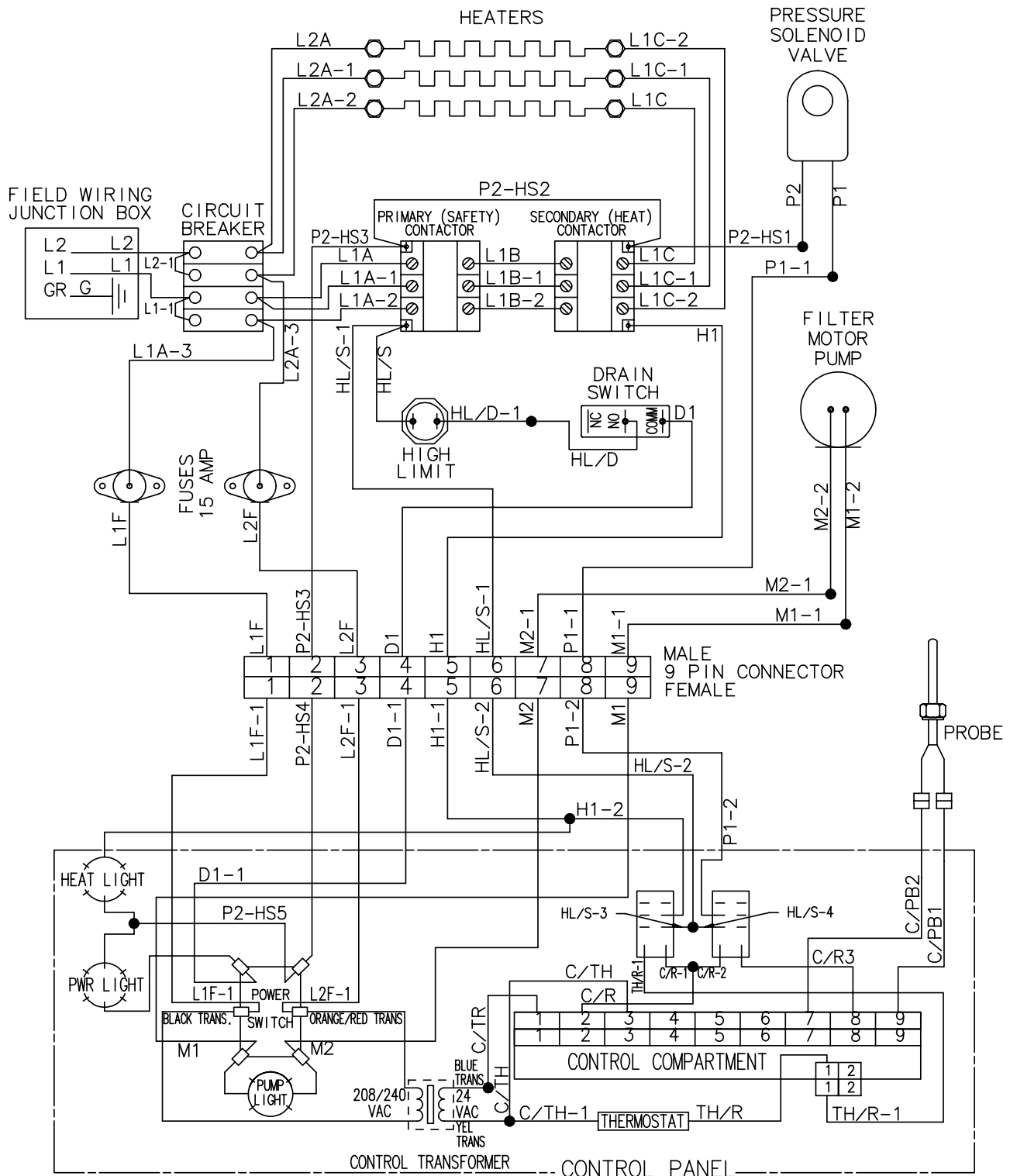




MODEL 500F
208-240V 50/60HZ 1PH
HENNY PENNY CORP.
EATON, OH 45320

51672

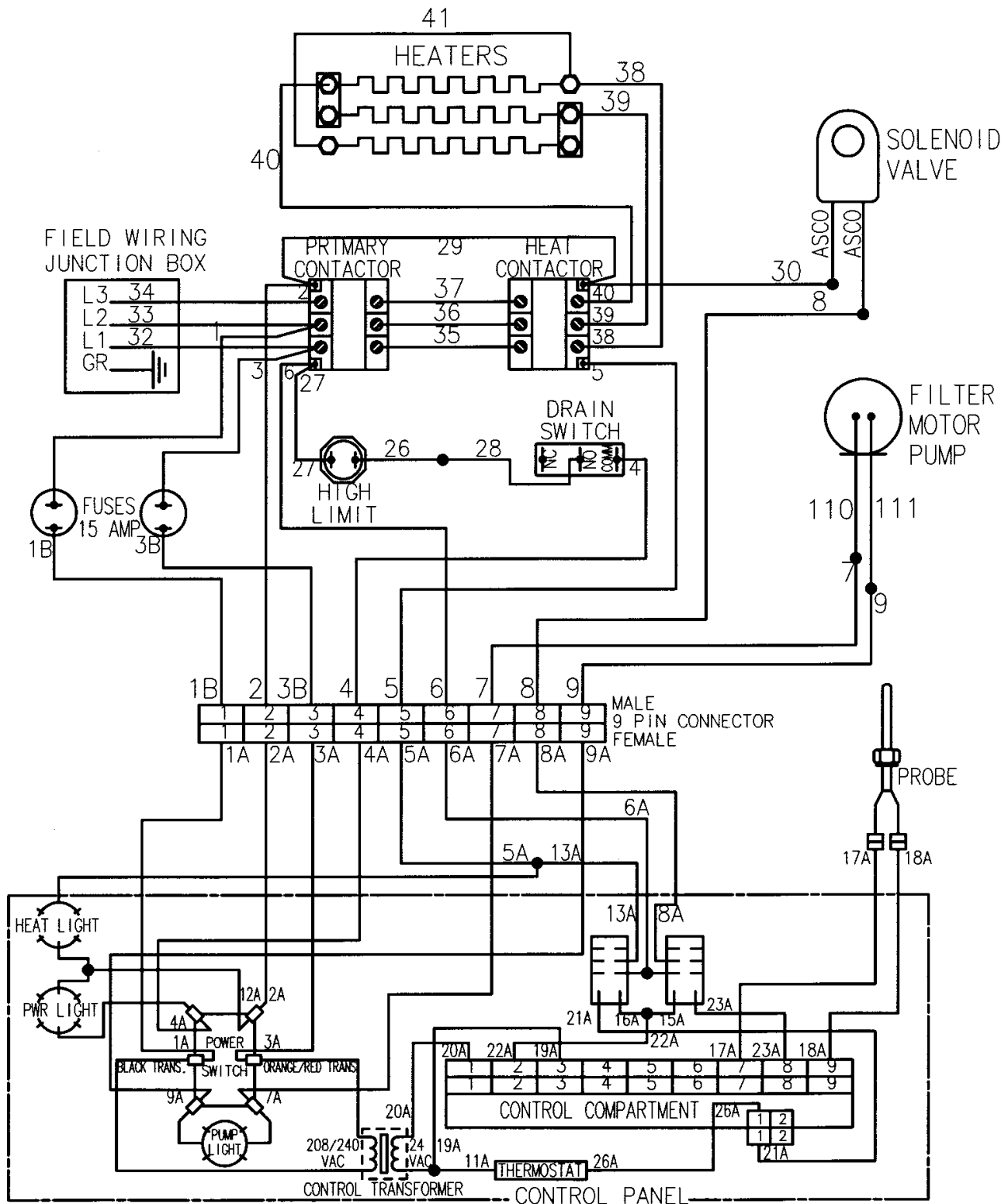
Before April 1, 2006



MODEL 500F
208-240V 50/60HZ 1PH
HENNY PENNY CORP.
EATON, OH 45320

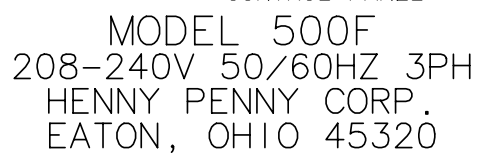
69647

April 1, 2006 & After

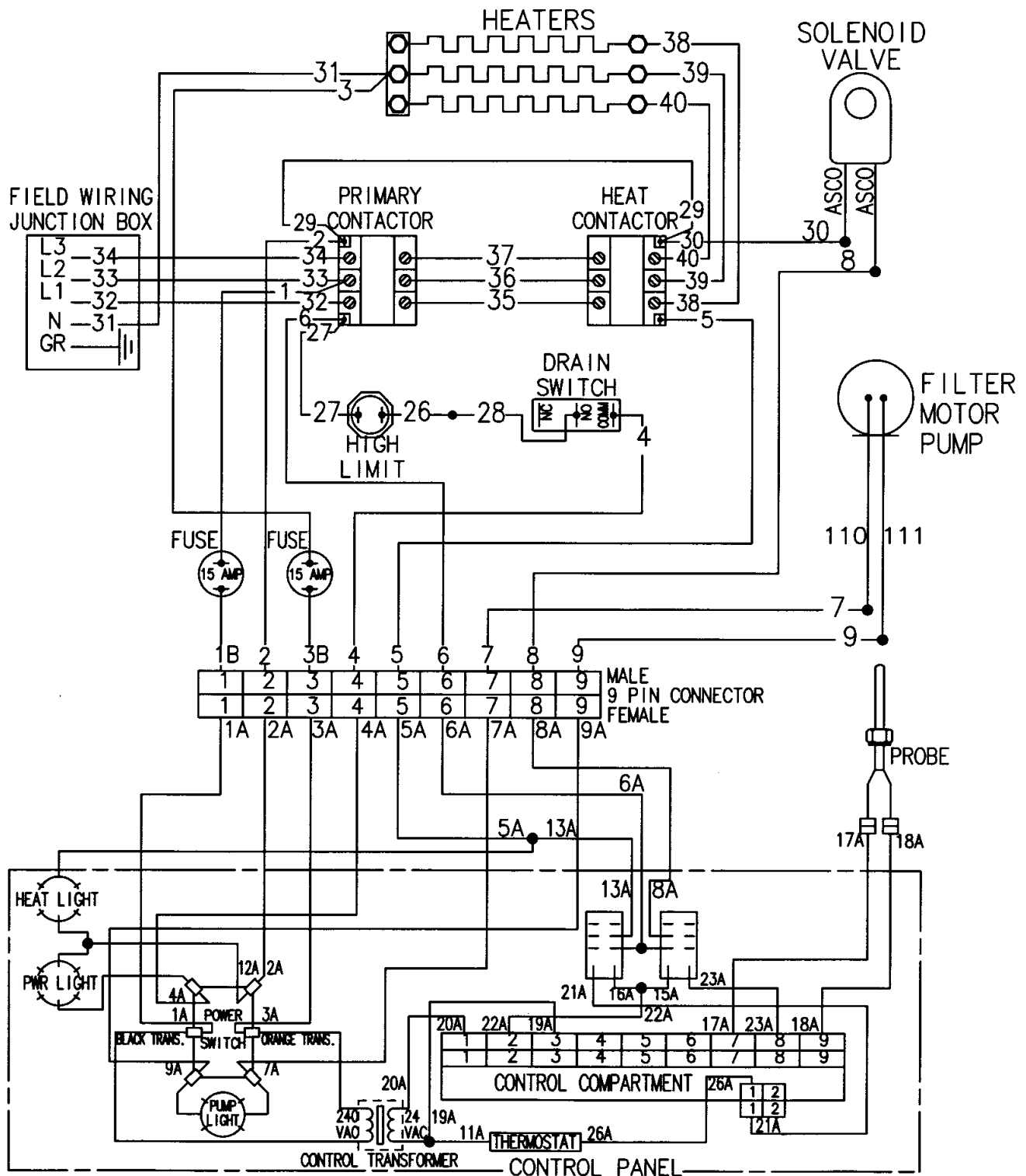


MODEL 500F
208-240V 50/60HZ 3PH
HENNY PENNY CORP.
EATON, OHIO 45320
Before April 1, 2006

63596



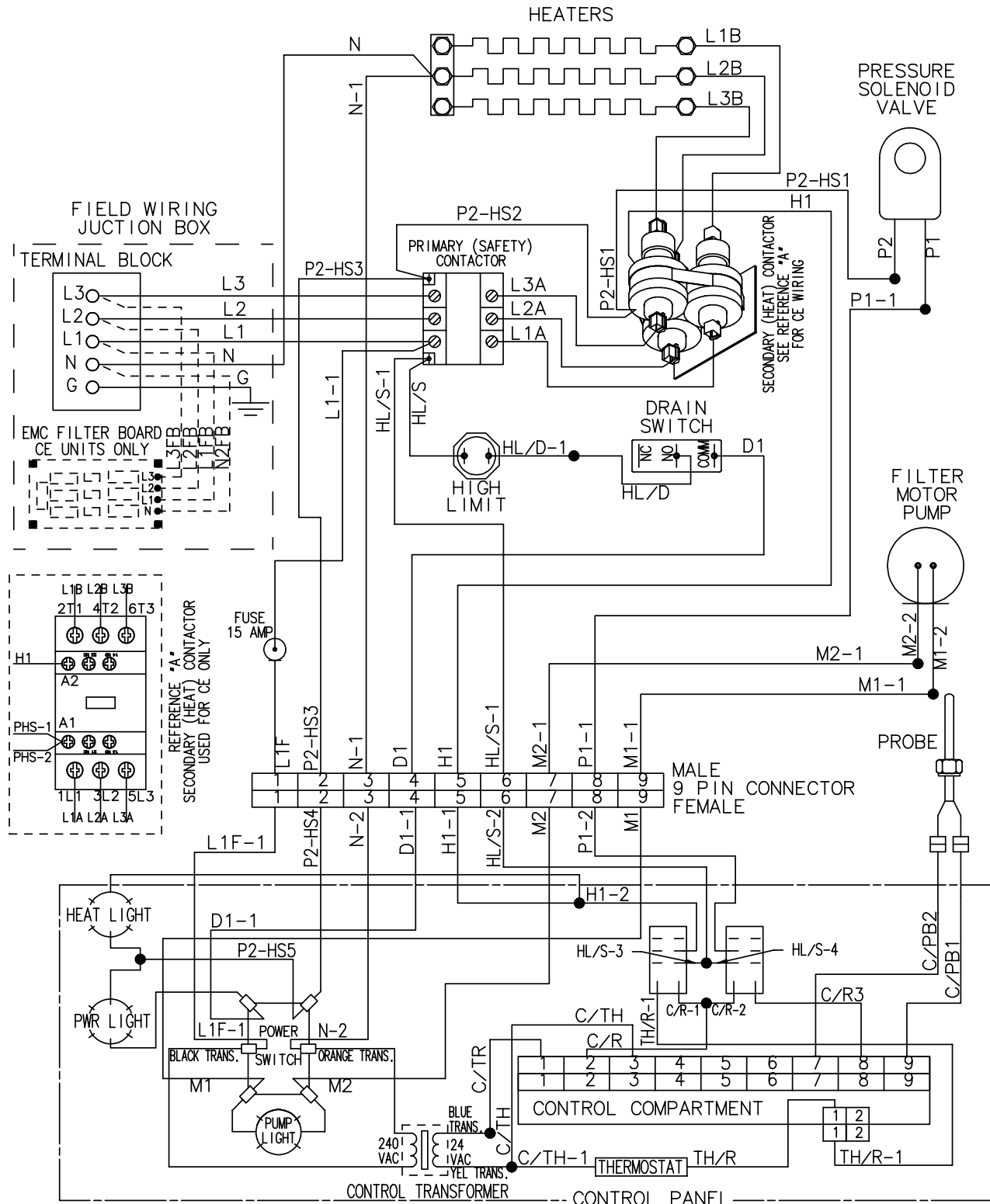
69624



MODEL 500F
380-415 3PH 50/60Hz 4 WIRE + GND
HENNY PENNY CORP., EATON, OHIO 45320

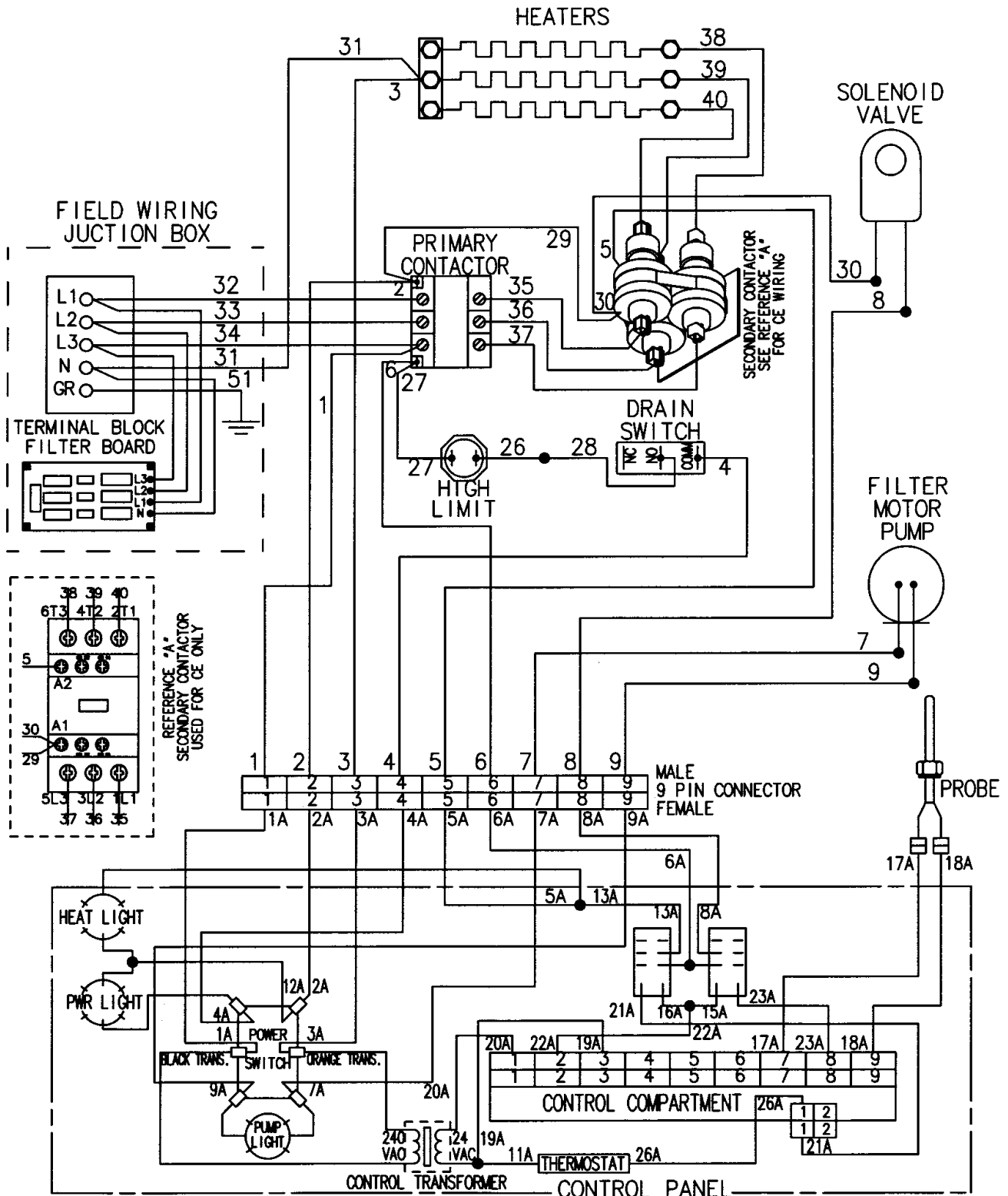
63355

Before April 1, 2006

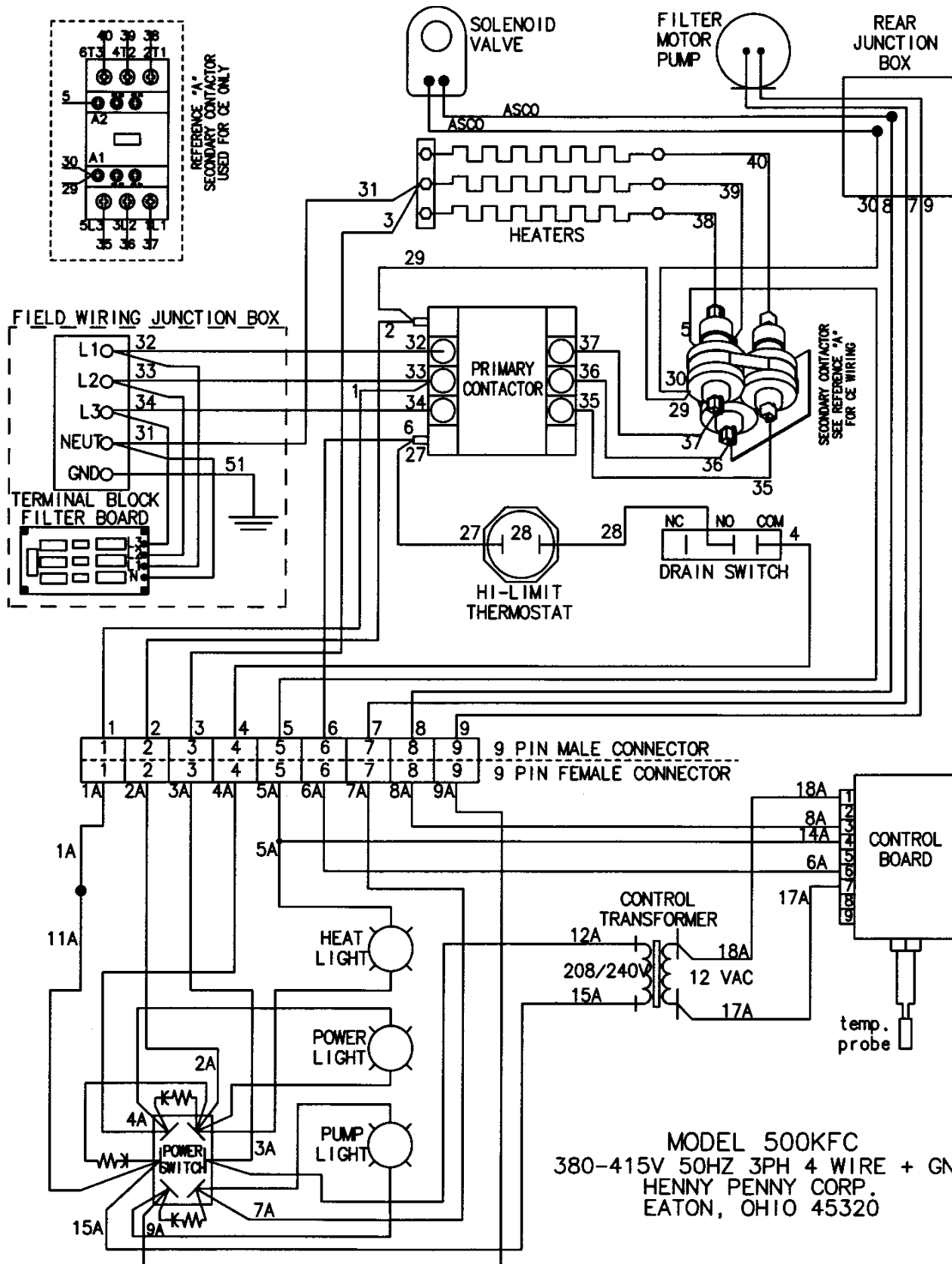


MODEL 500F
380-415V 50/60HZ 3PH 4 WIRE & GND
HENNY PENNY CORP., EATON, OHIO 45320 69449

April 1, 2006 & After

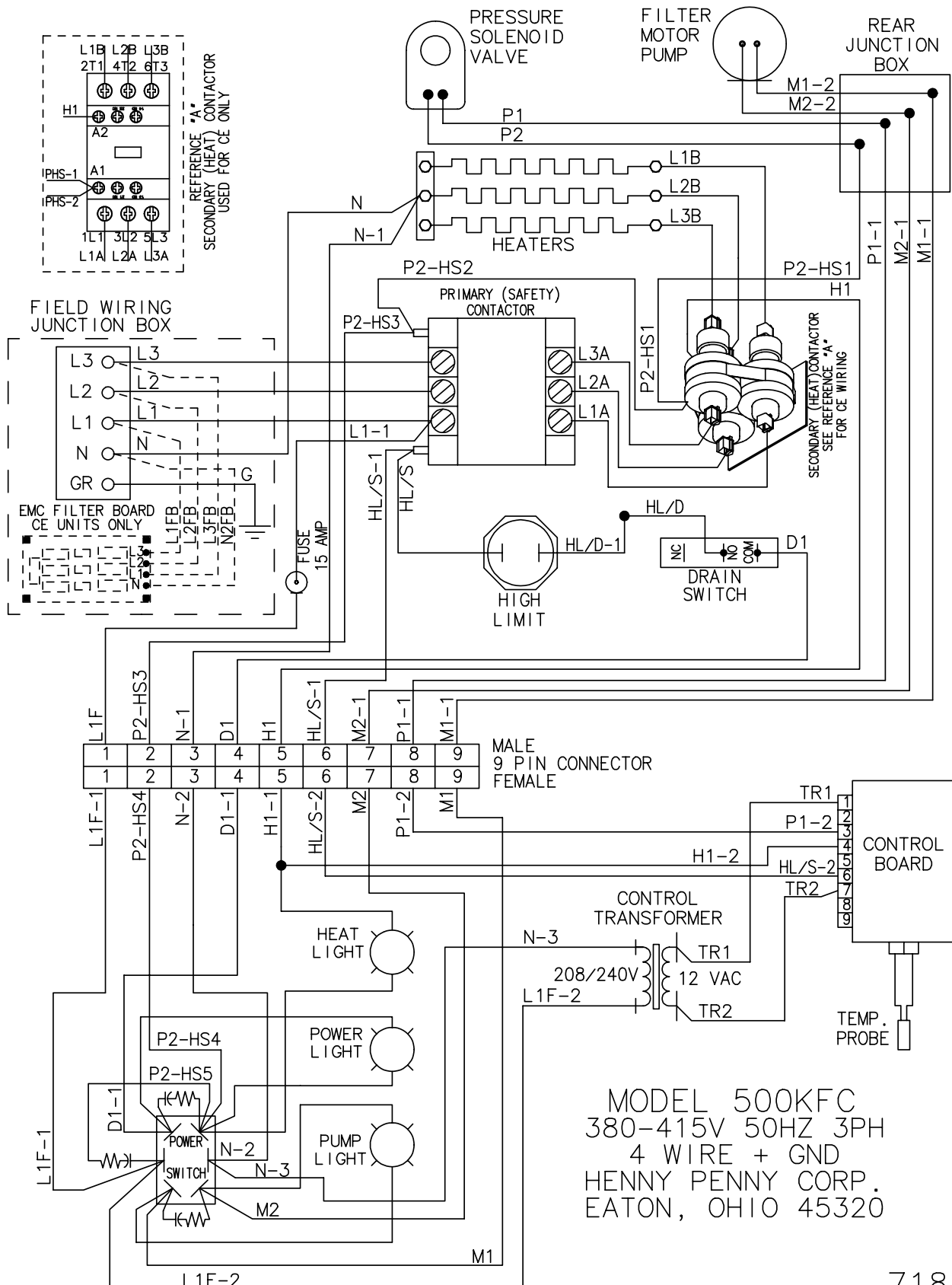


Before April 1, 2006 (See [69449](#) for April 1, 2006 & After)



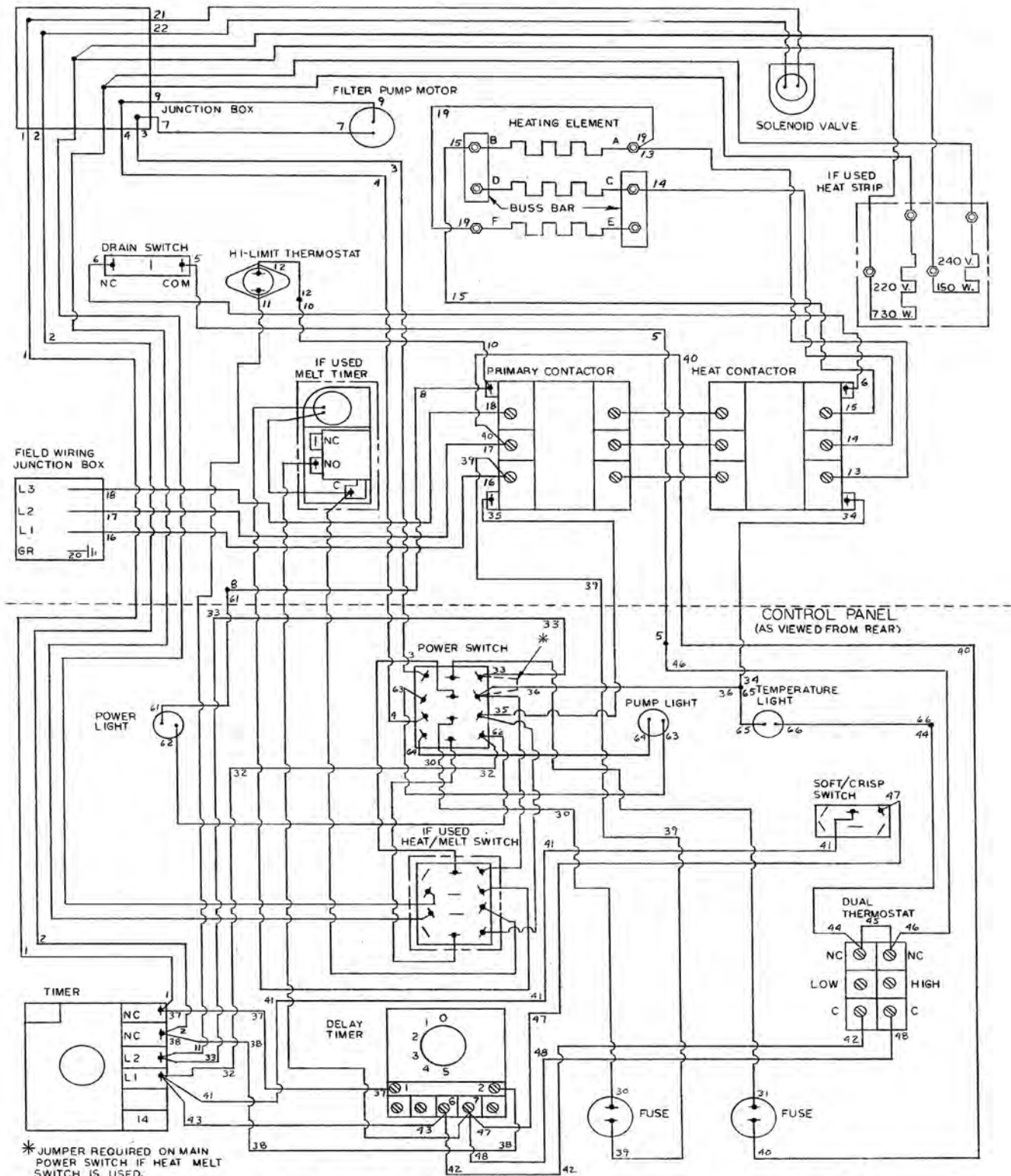
63211

Before April 1, 2006



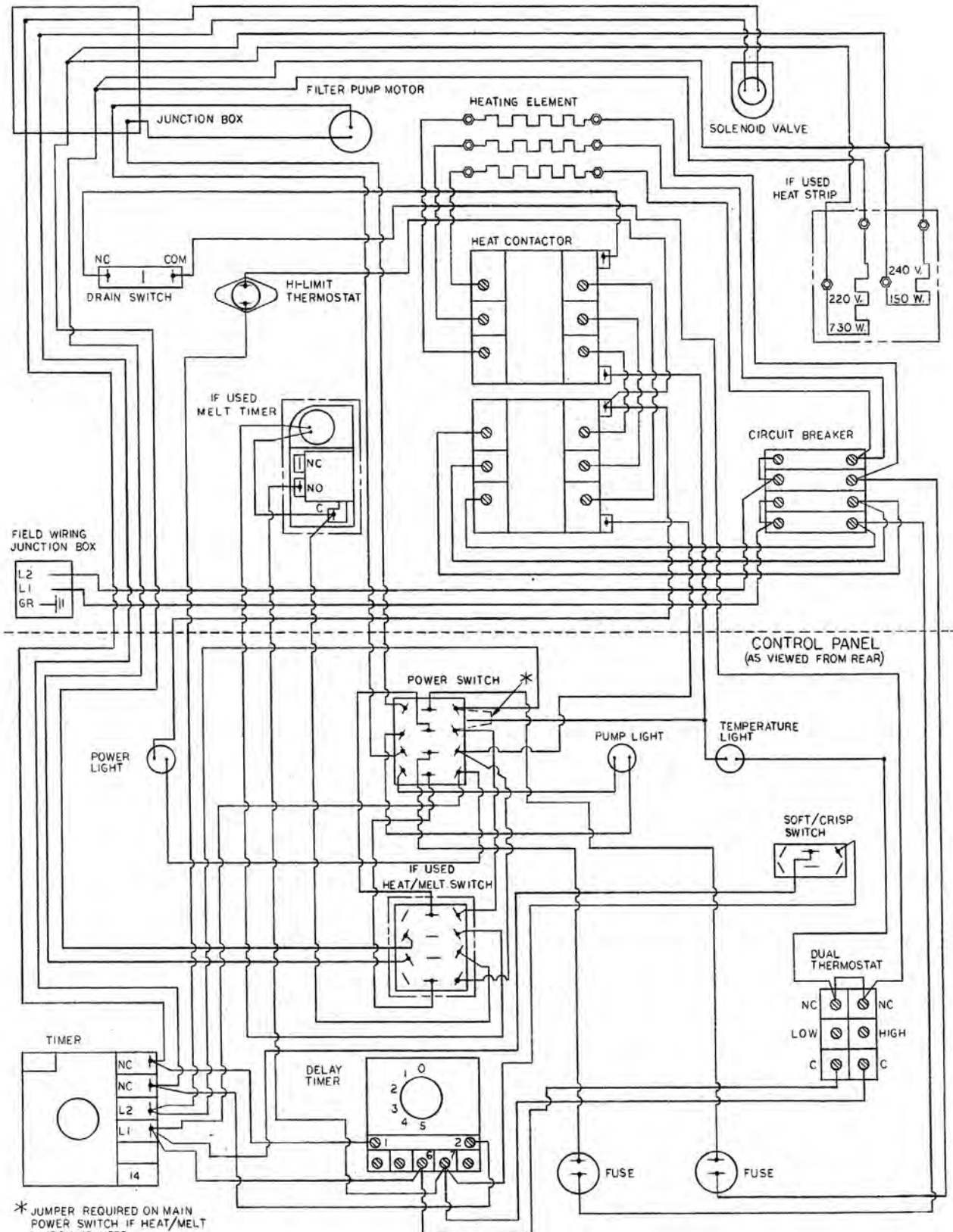
71819

April 1, 2006 & After



MODEL 500 FRYER SC VARIABLE
208/240 VOLT 50/60 HZ 3 PHASE E55

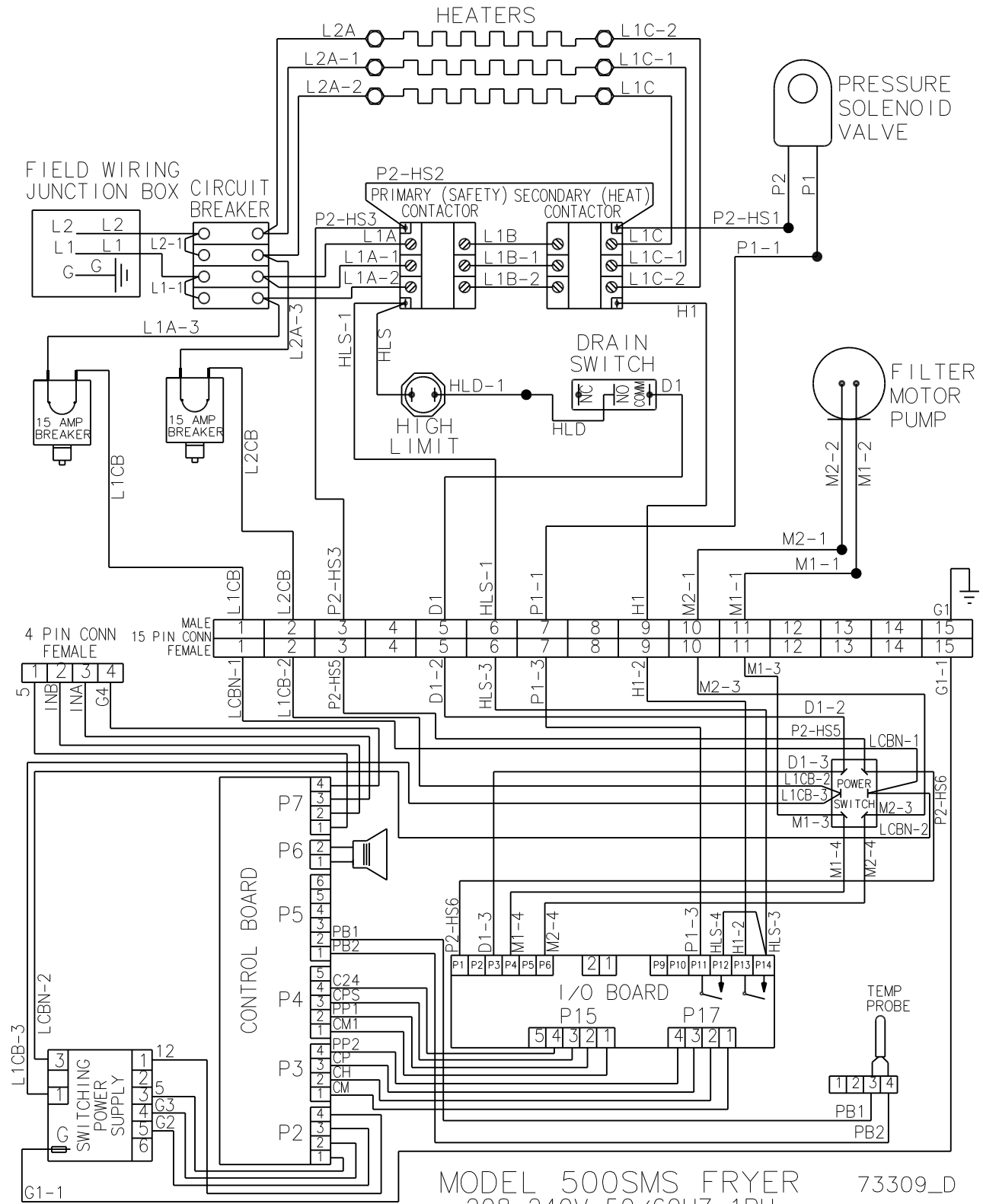
18311



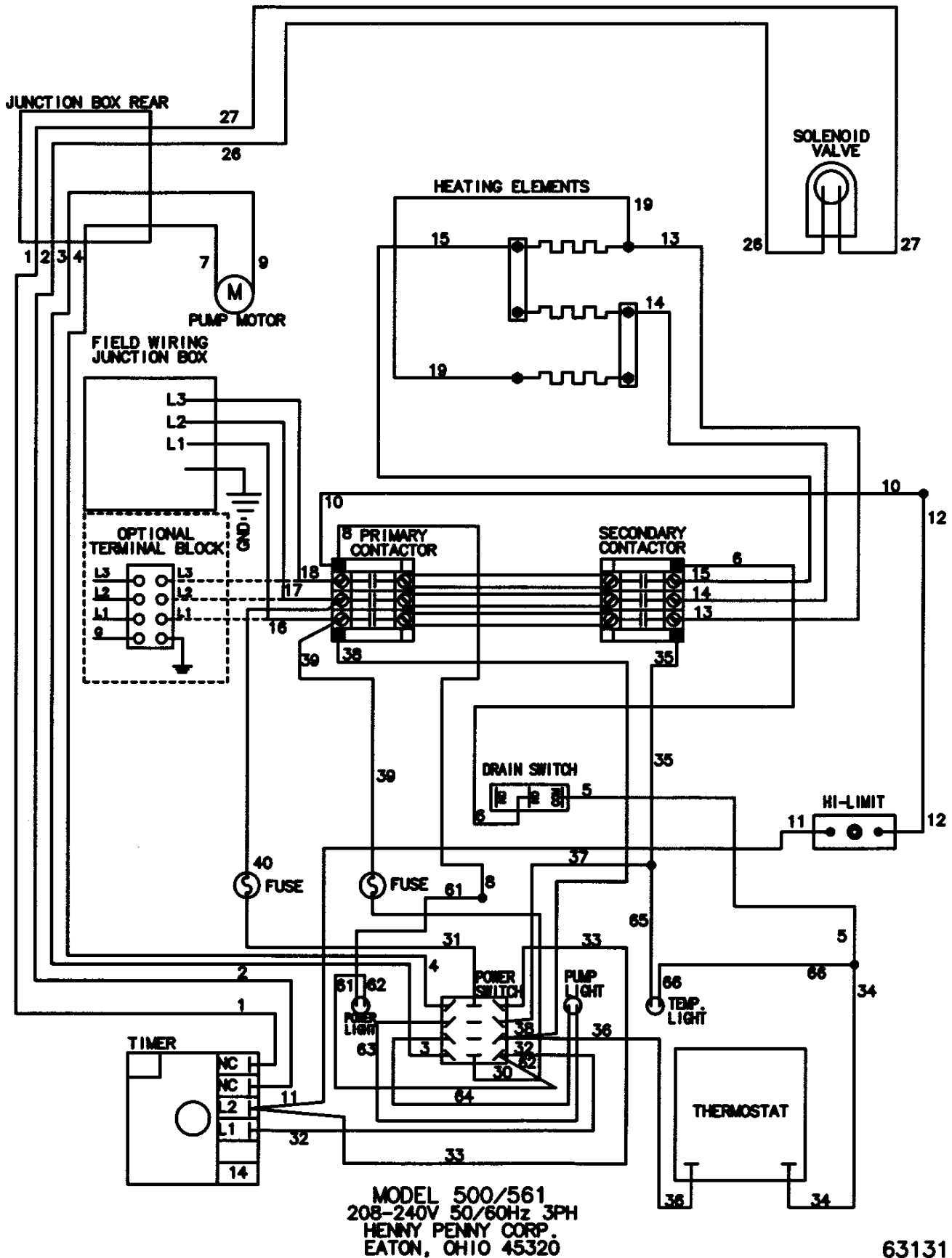
* JUMPER REQUIRED ON MAIN POWER SWITCH IF HEAT/MELT SWITCH IS USED.

MODEL 500 FRYER SC VARIABLE TEMPERATURE
208/240 VOLT 50/60 HZ SINGLE PHASE E55 THERMOSTAT

18309

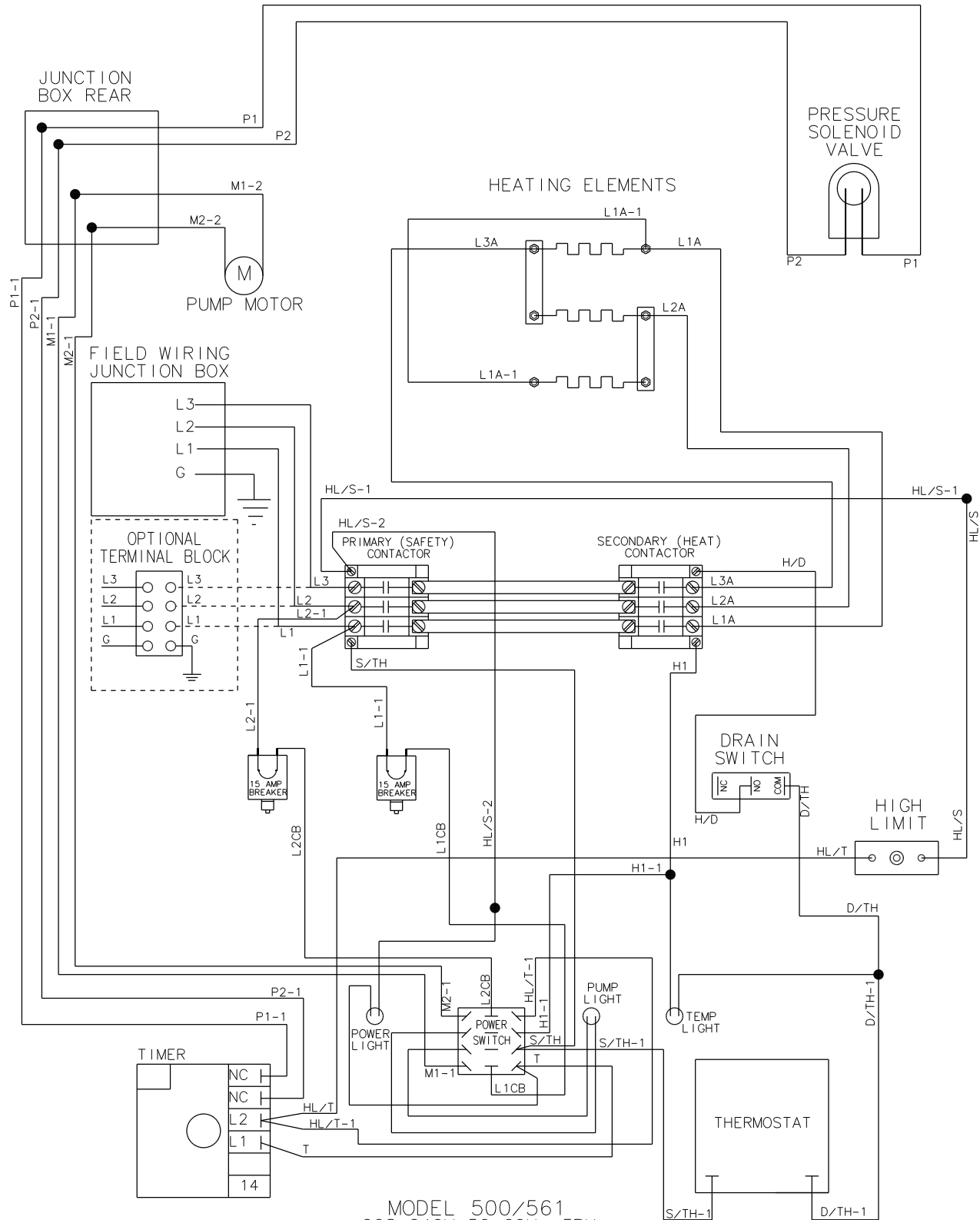


MODEL 500SMS FRYER 73309_D
208-240V 50/60HZ 1PH
HENNY PENNY CORP., EATON, OH 45320



63131

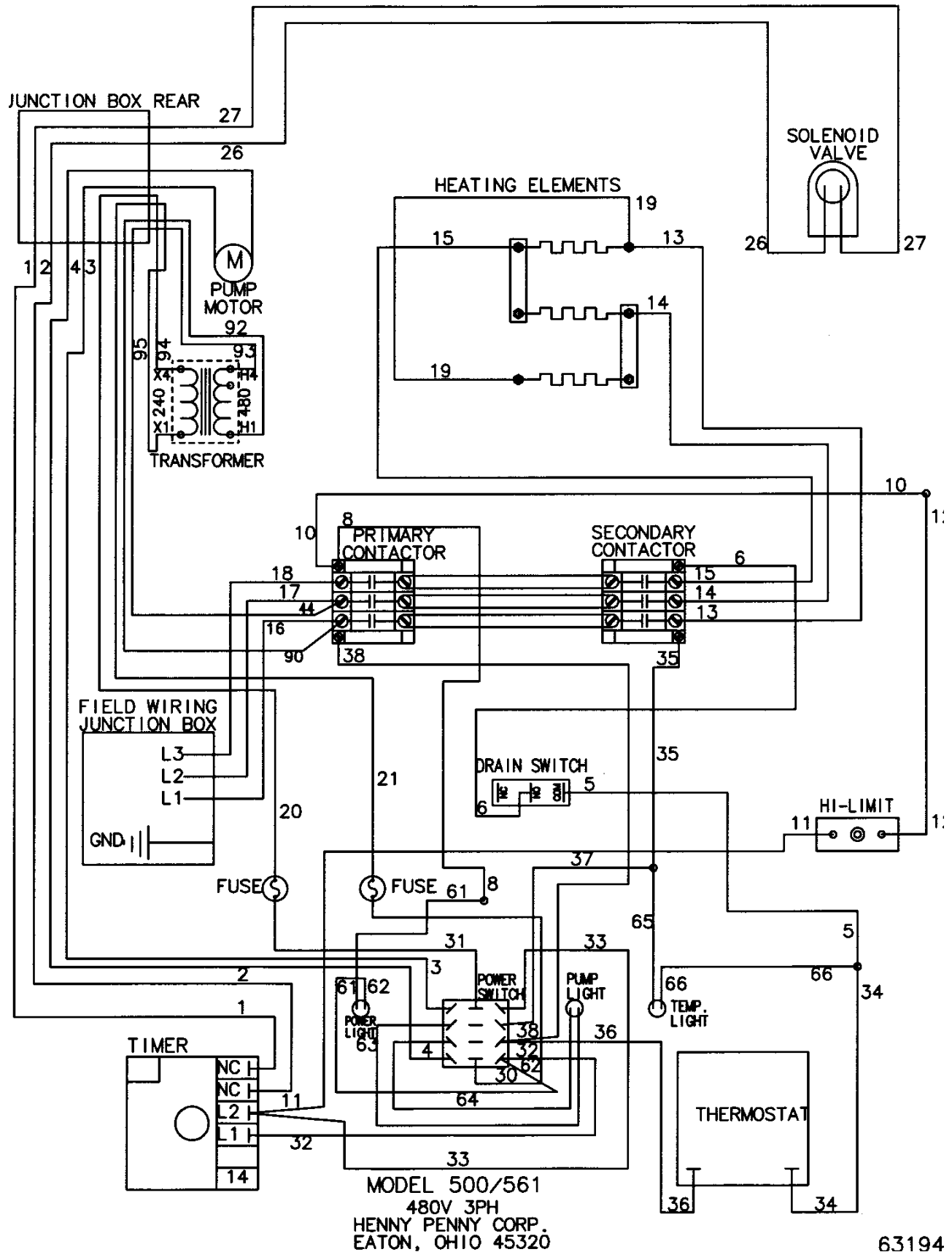
Before April 1, 2006



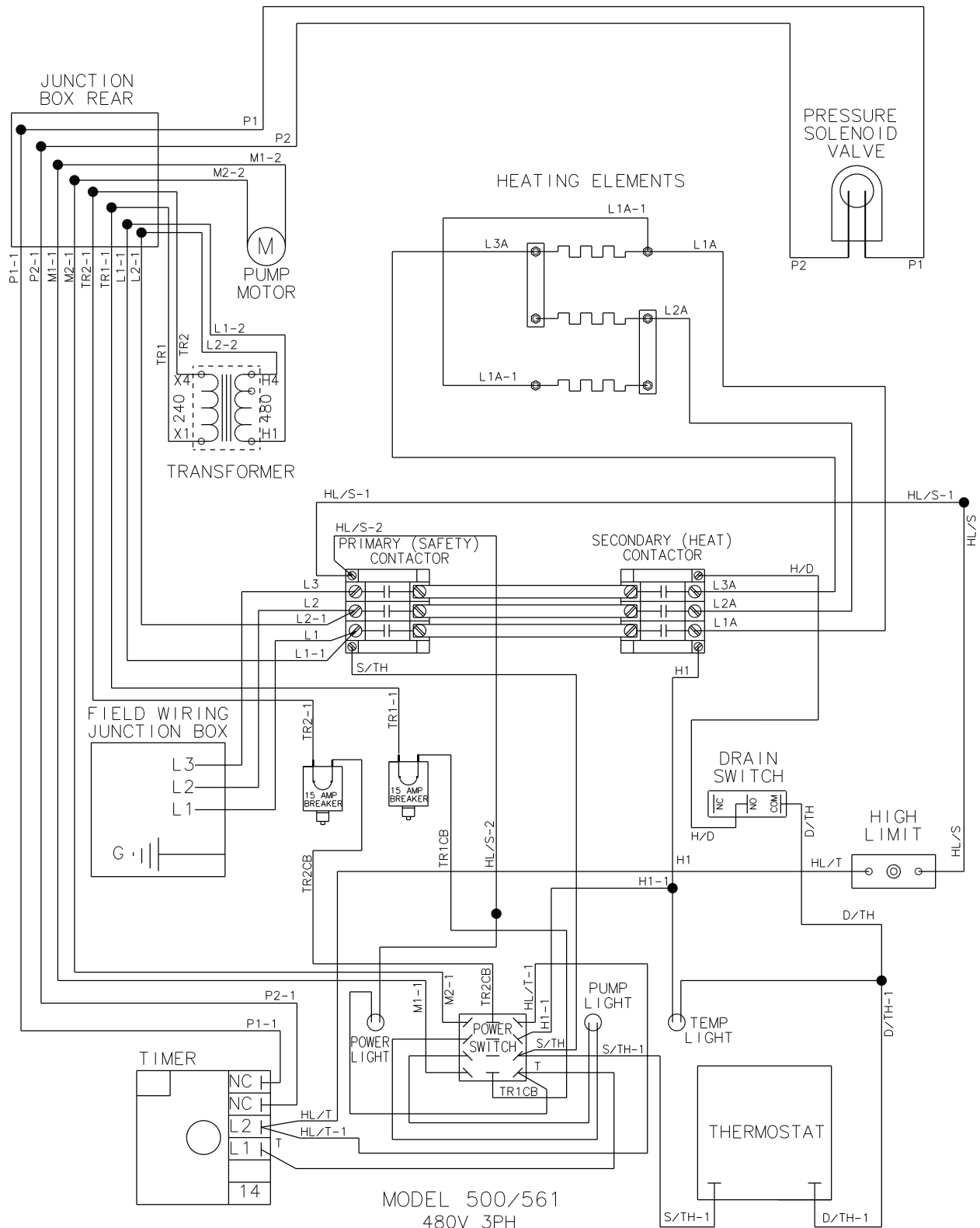
MODEL 500/561
208-240V 50/60Hz 3PH
HENNY PENNY CORP.
EATON, OHIO 45320

71998

April 1, 2006 & After



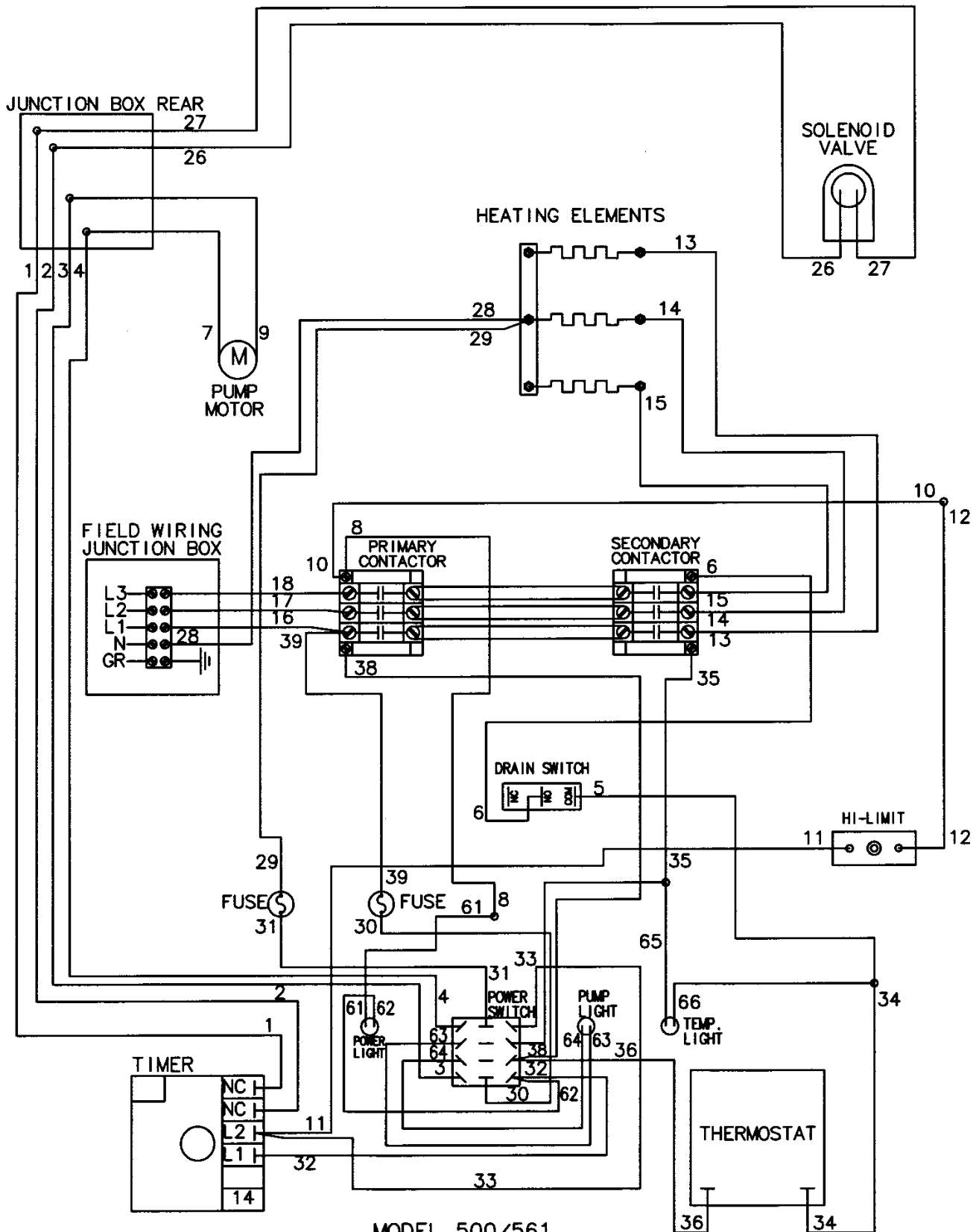
Before April 1, 2006



MODEL 500/561
480V 3PH
HENNY PENNY CORP.
EATON, OHIO 45320

71994

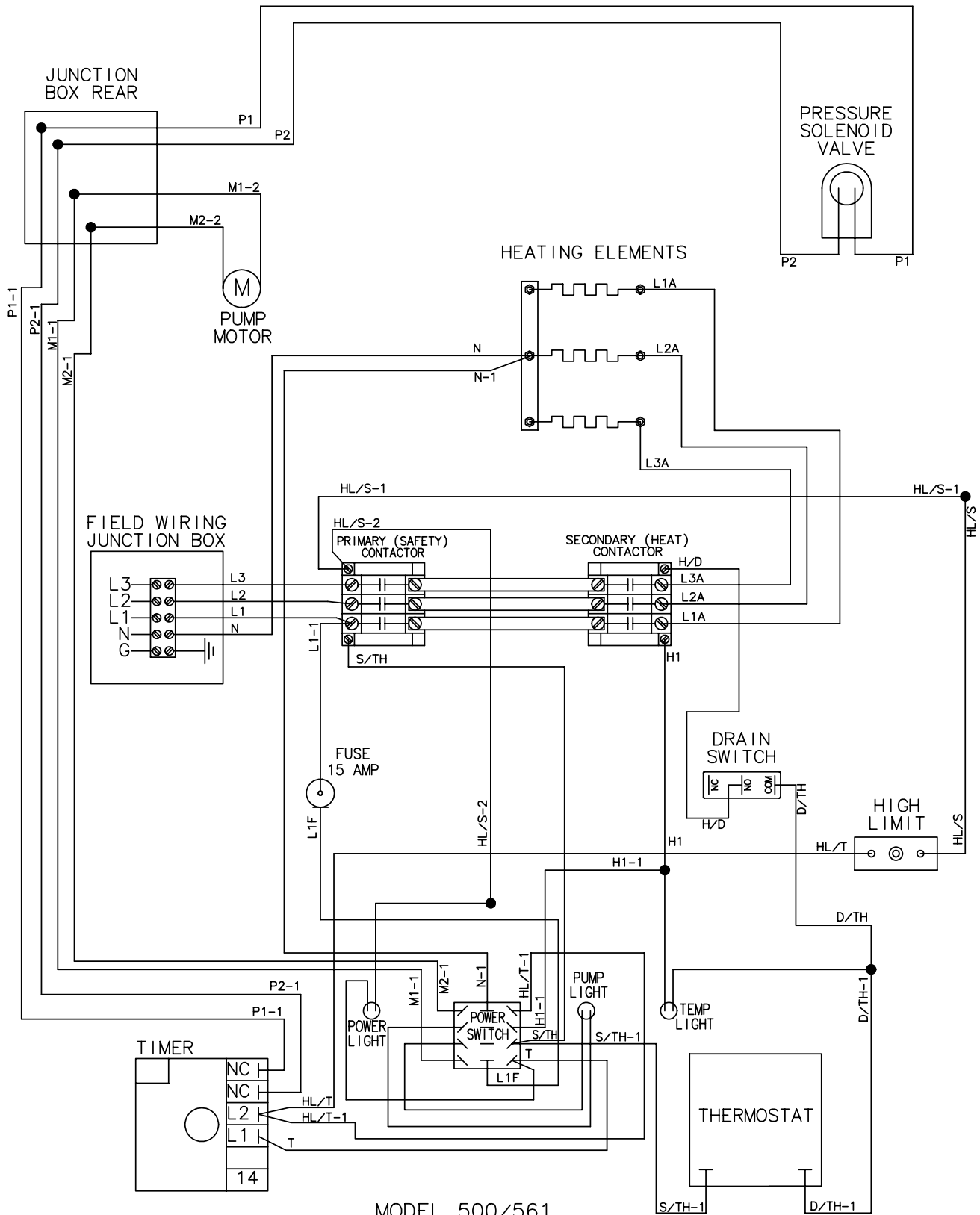
April 1, 2006 & After



MODEL 500/561
380-415V 50/60HZ 3PH 4W+G
HENNY PENNY CORP.
EATON, OHIO 45320

63200

Before April 1, 2006



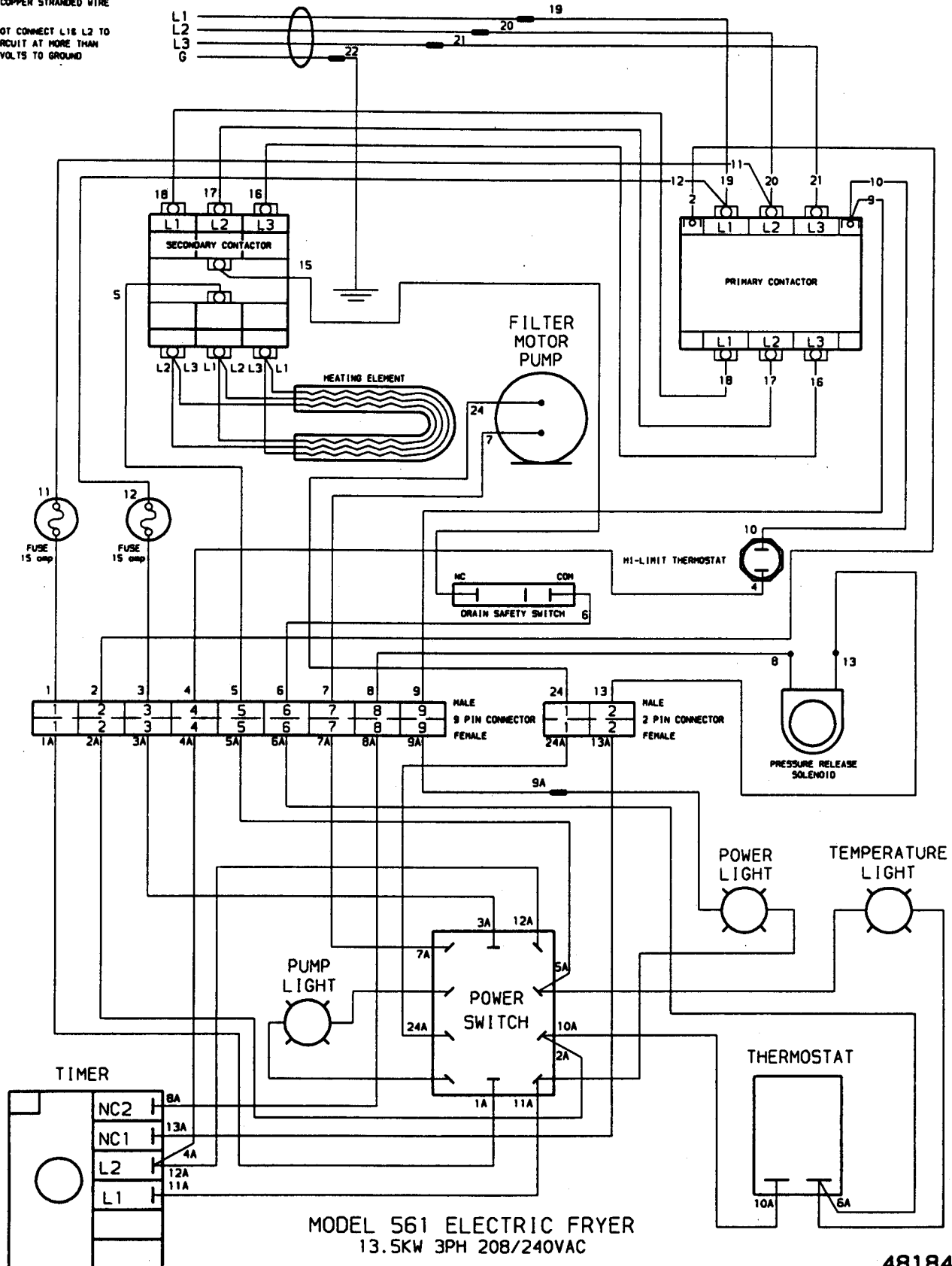
MODEL 500/561
380-415V 50/60HZ 3PH 4W+G
HENNY PENNY CORP.
EATON, OHIO 45320

April 1, 2006 & After

72002

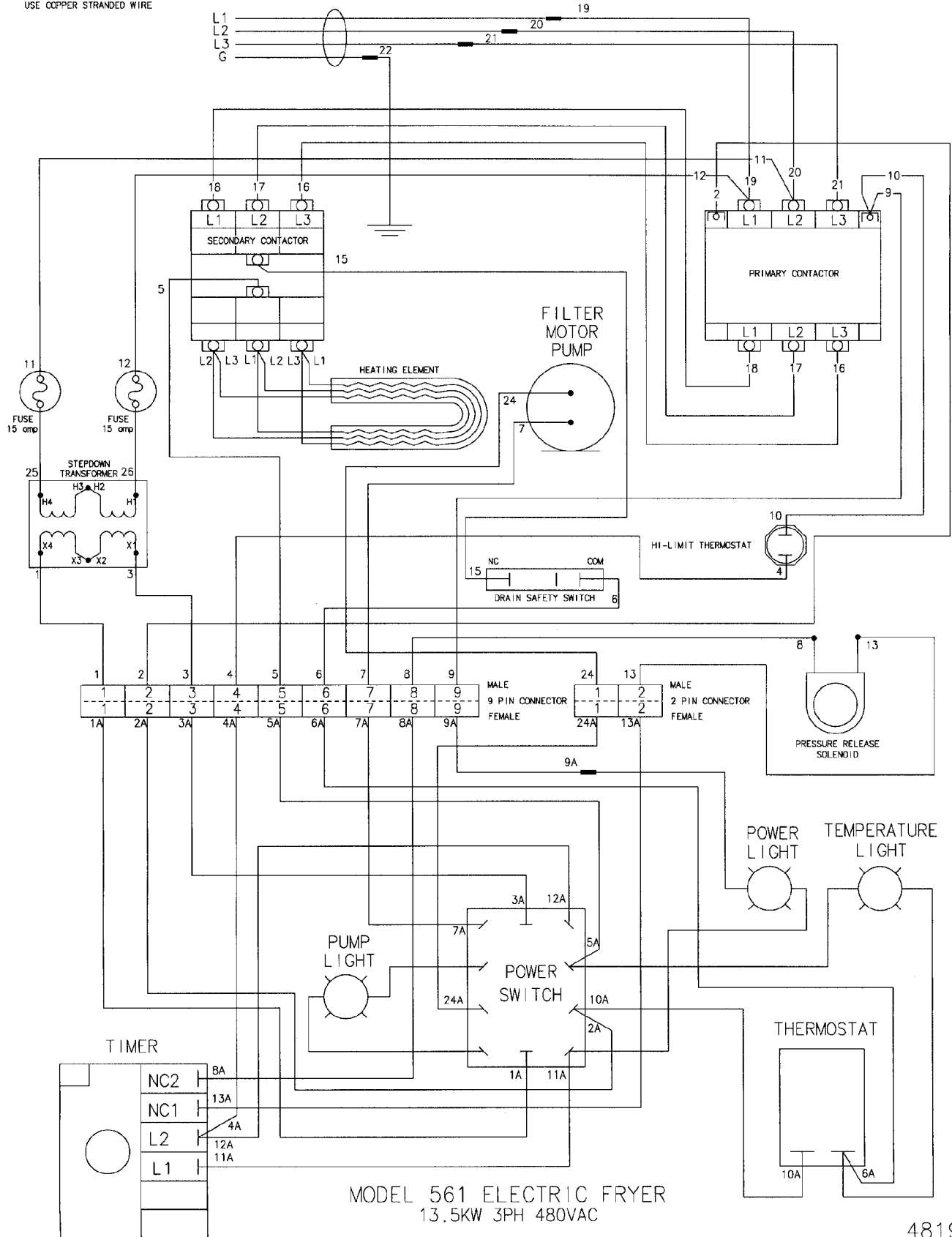
NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND



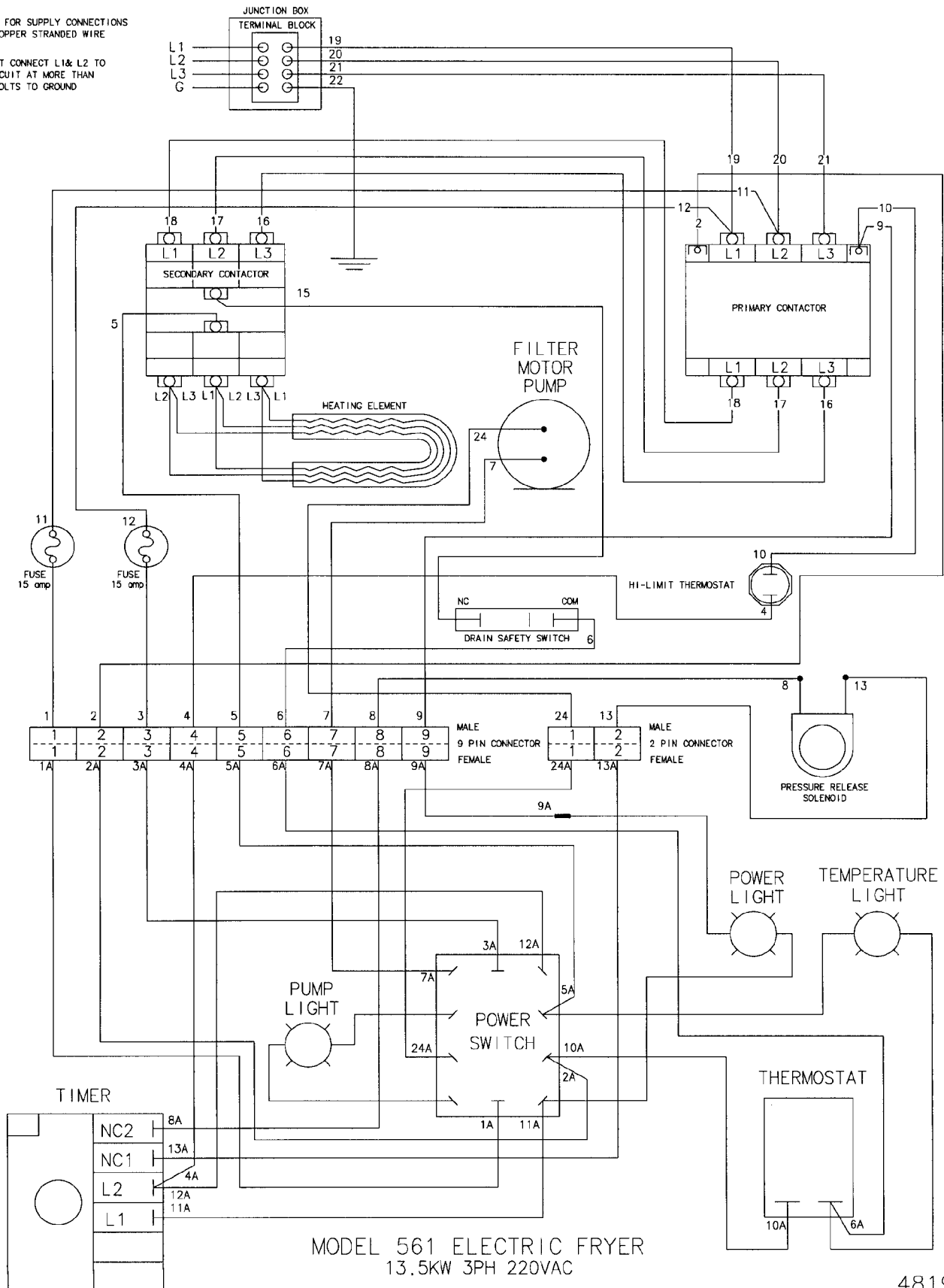
48184

NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE



NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

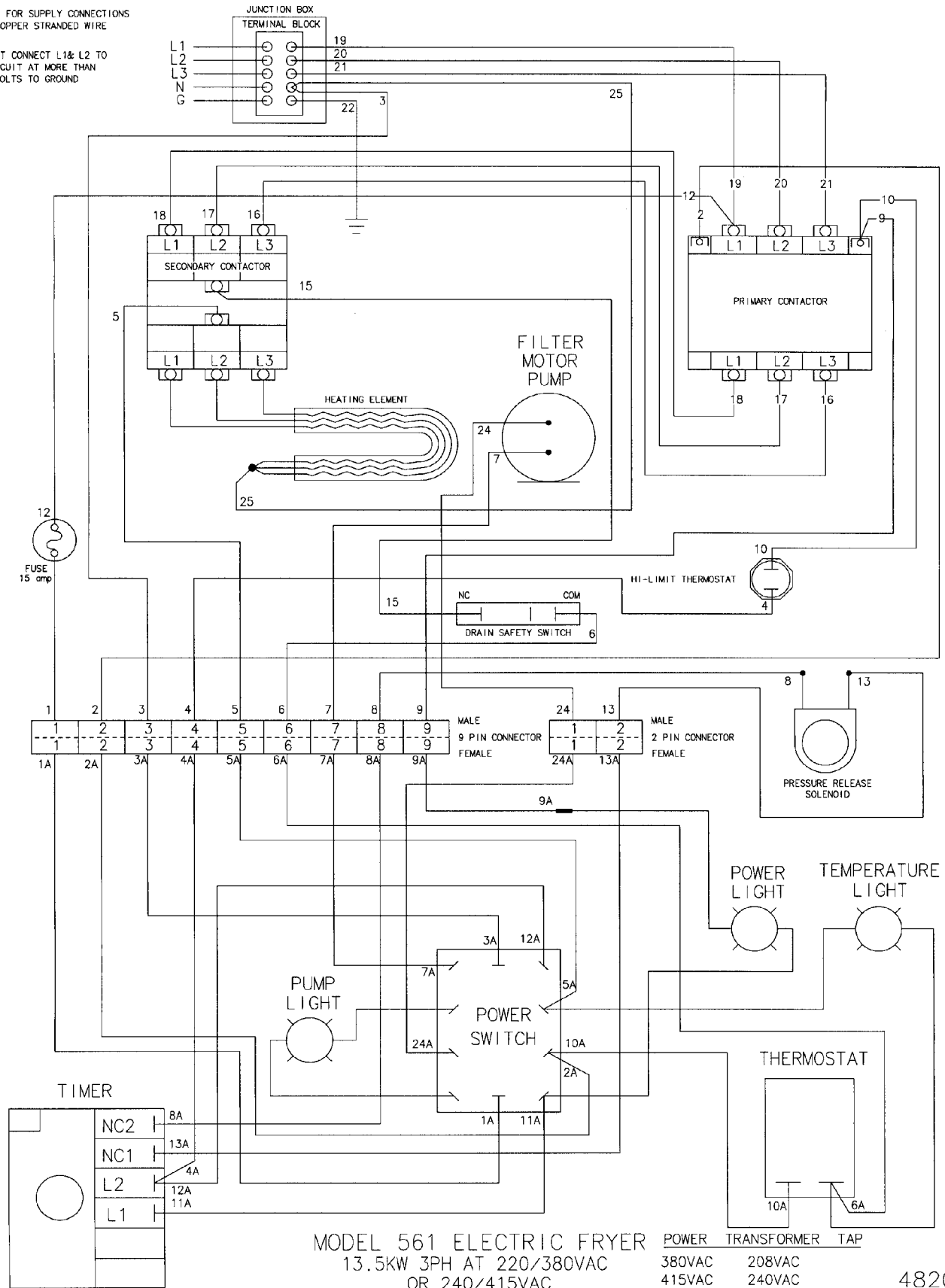
DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND



48198

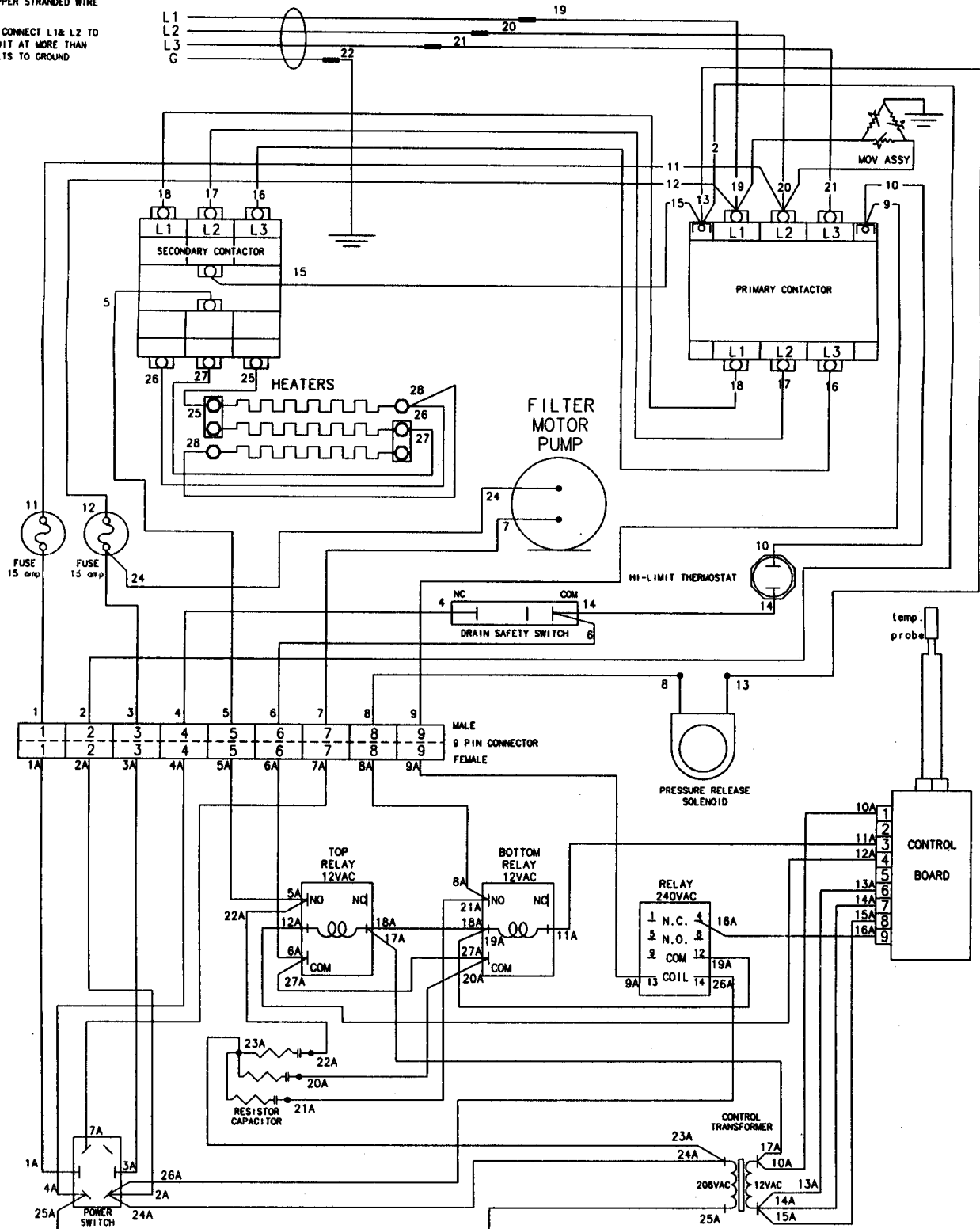
NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND



NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND

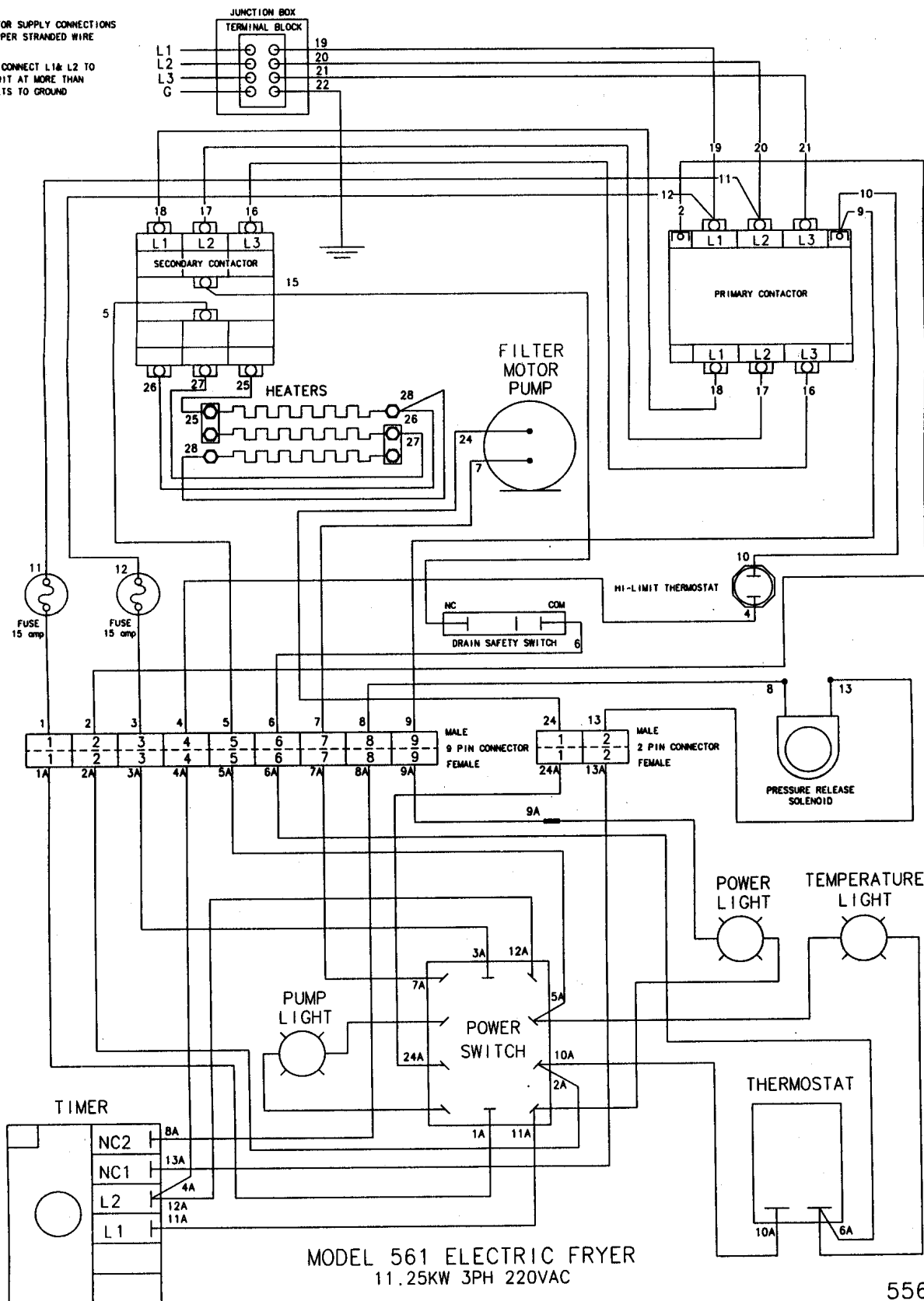


MODEL 561 ELECTRIC FRYER
11.25KW 3PH 208/240VAC

55653

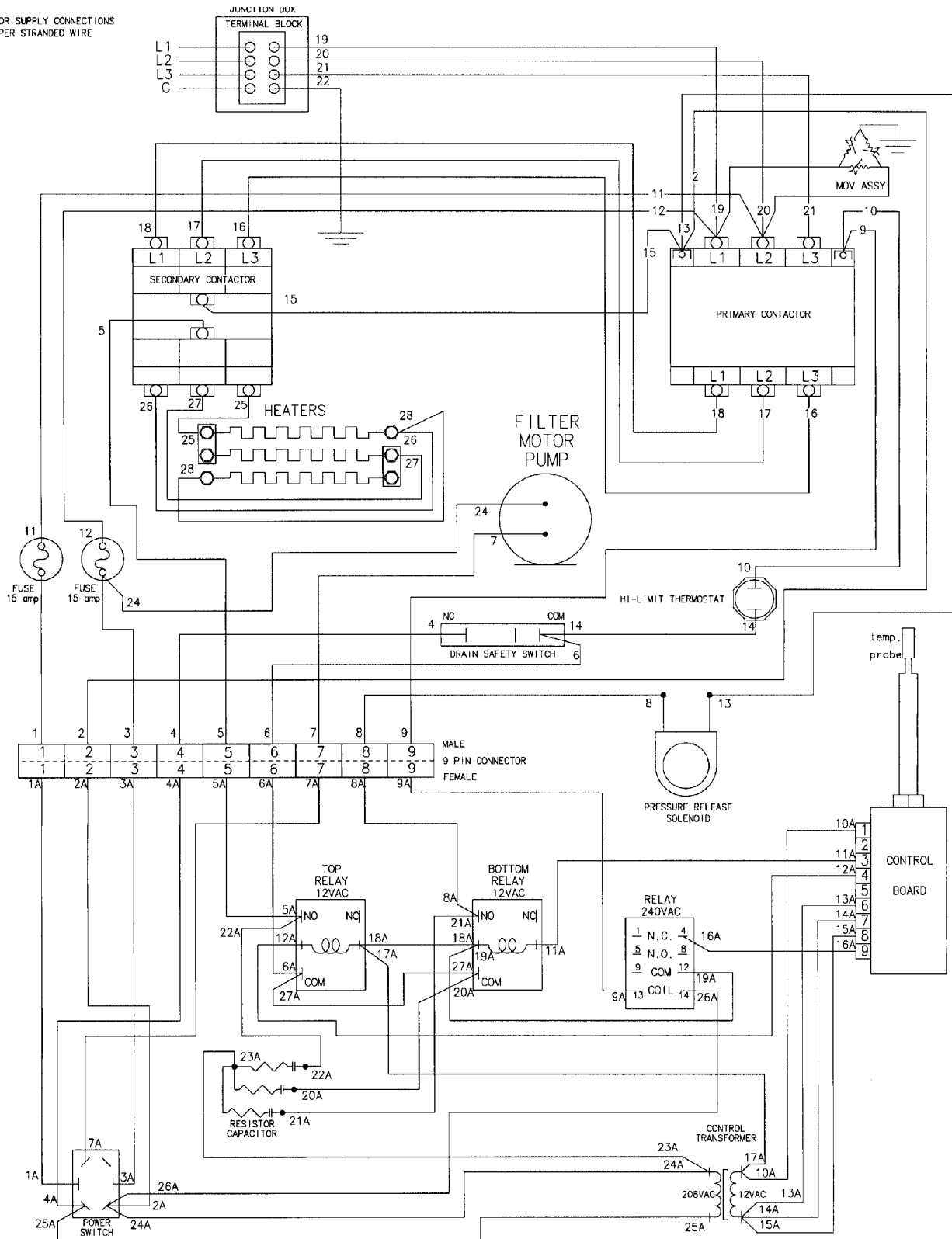
NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND



55652

NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

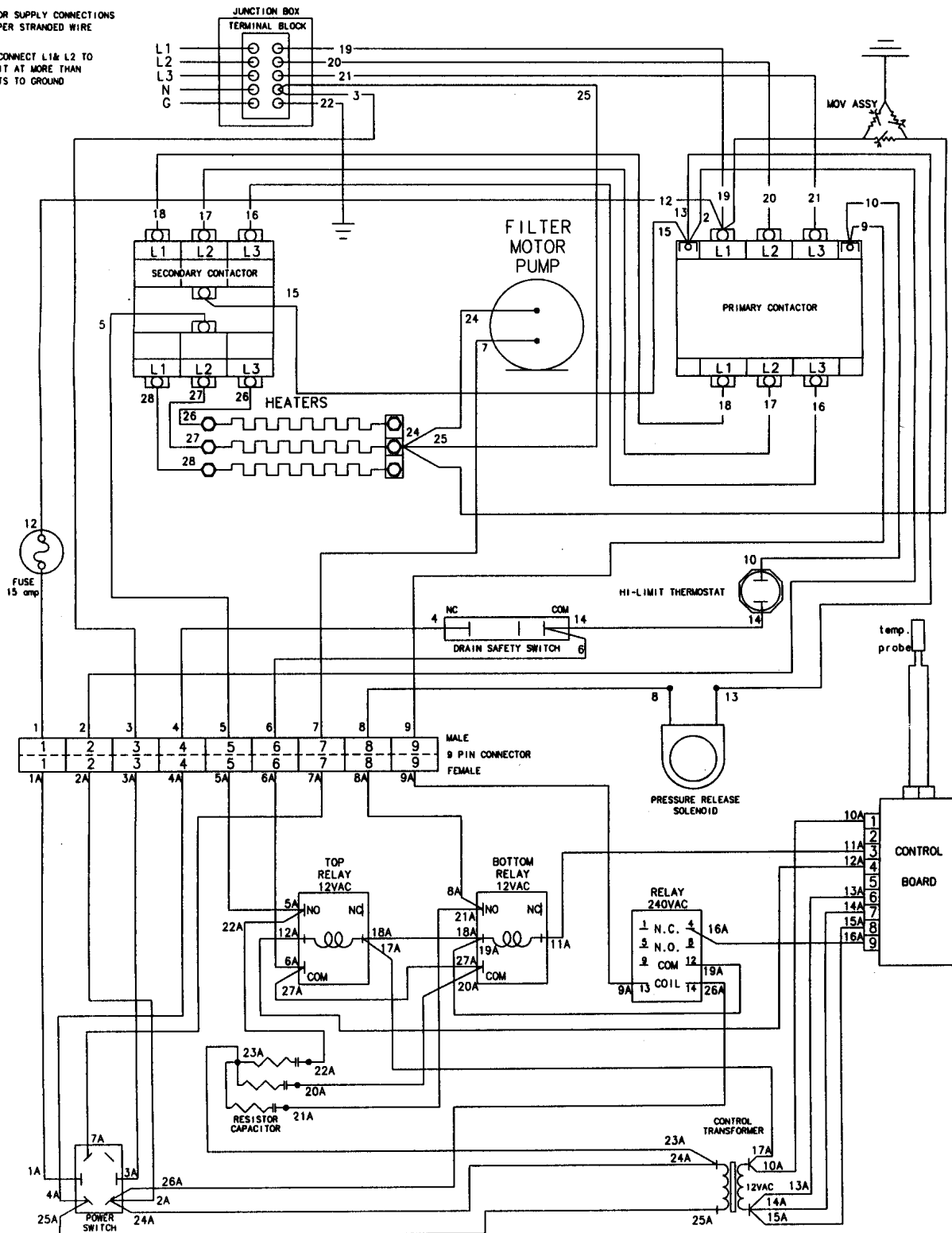


MODEL 561 ELECTRIC FRYER
11.25KW 3PH 220VAC

55650

NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND

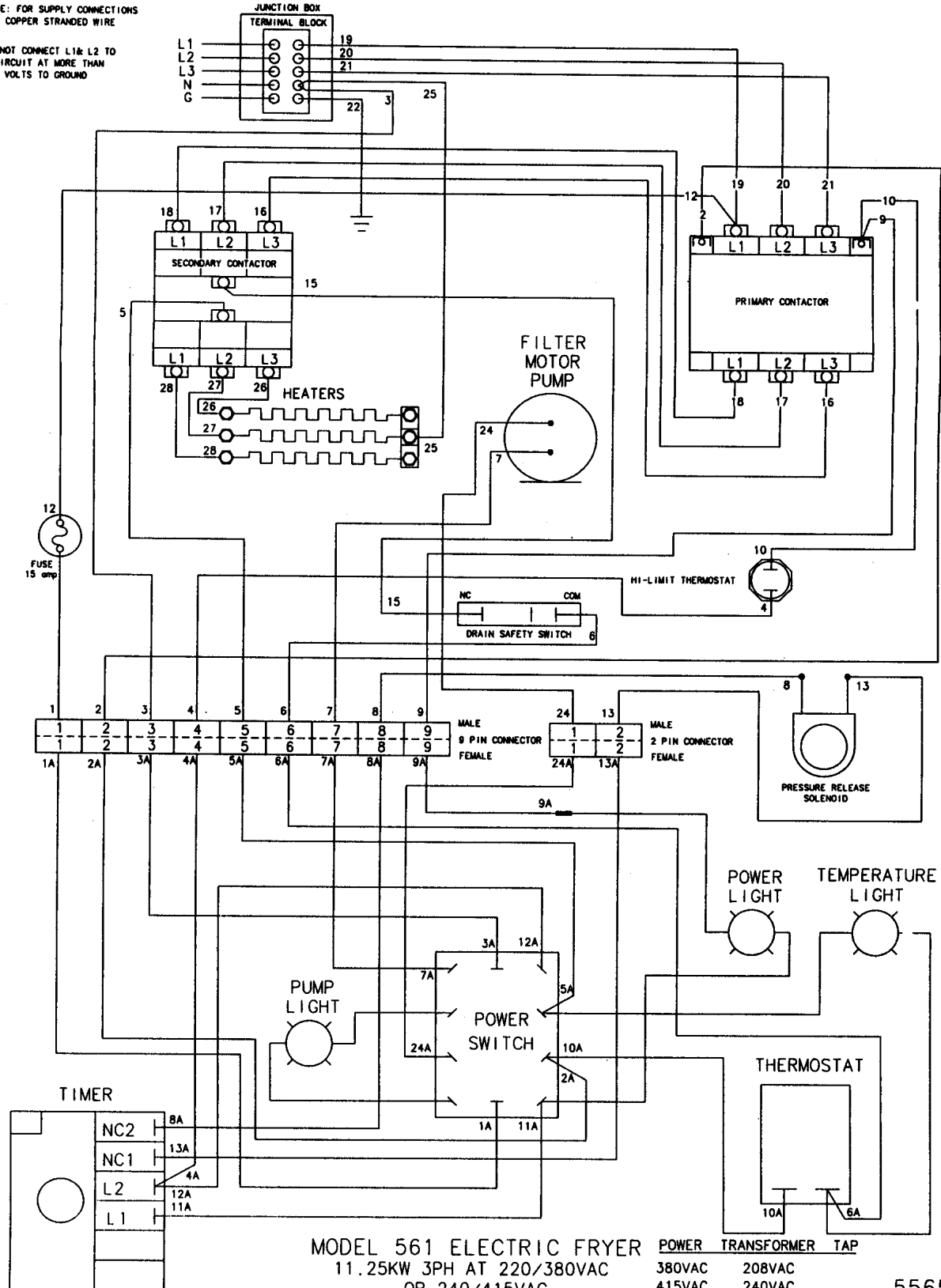


MODEL 561 ELECTRIC FRYER POWER TRANSFORMER TAP
11.25KW 3PH AT 220/380VAC 380VAC 208VAC
OR 240/415VAC 415VAC 240VAC

55661

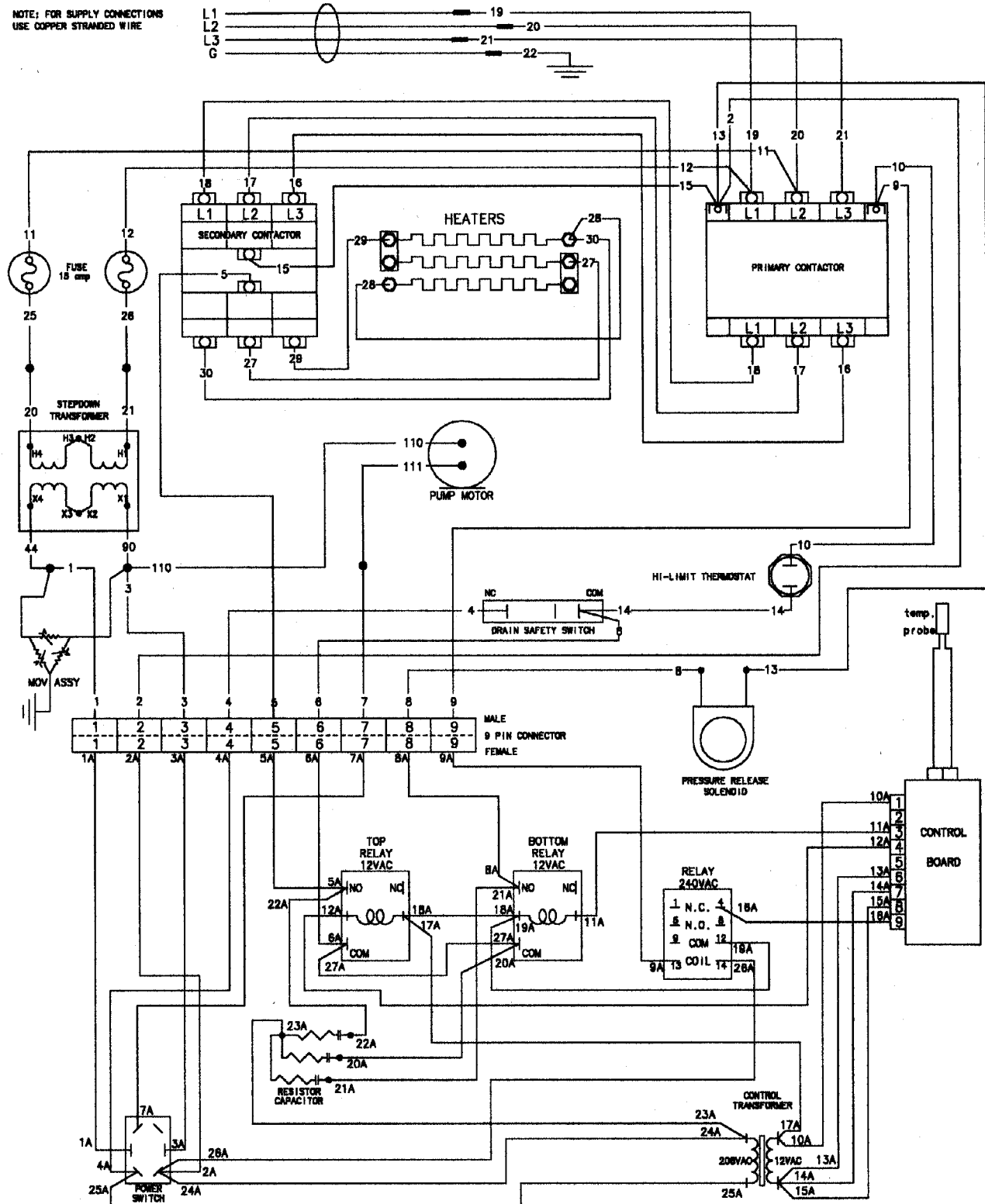
NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND



55659

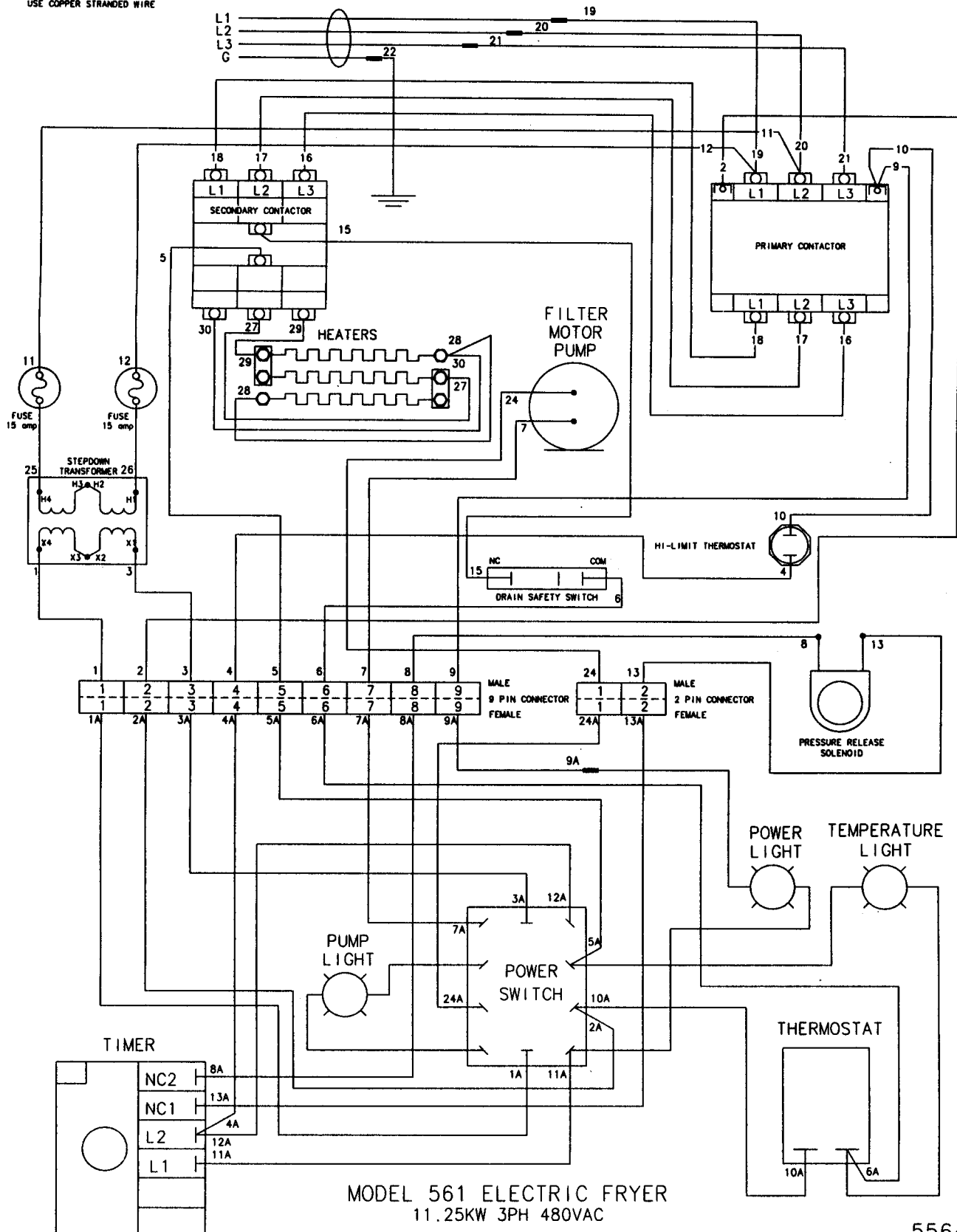
NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE



MODEL 561 ELECTRIC FRYER
11.25KW 3PH 480VAC

55651

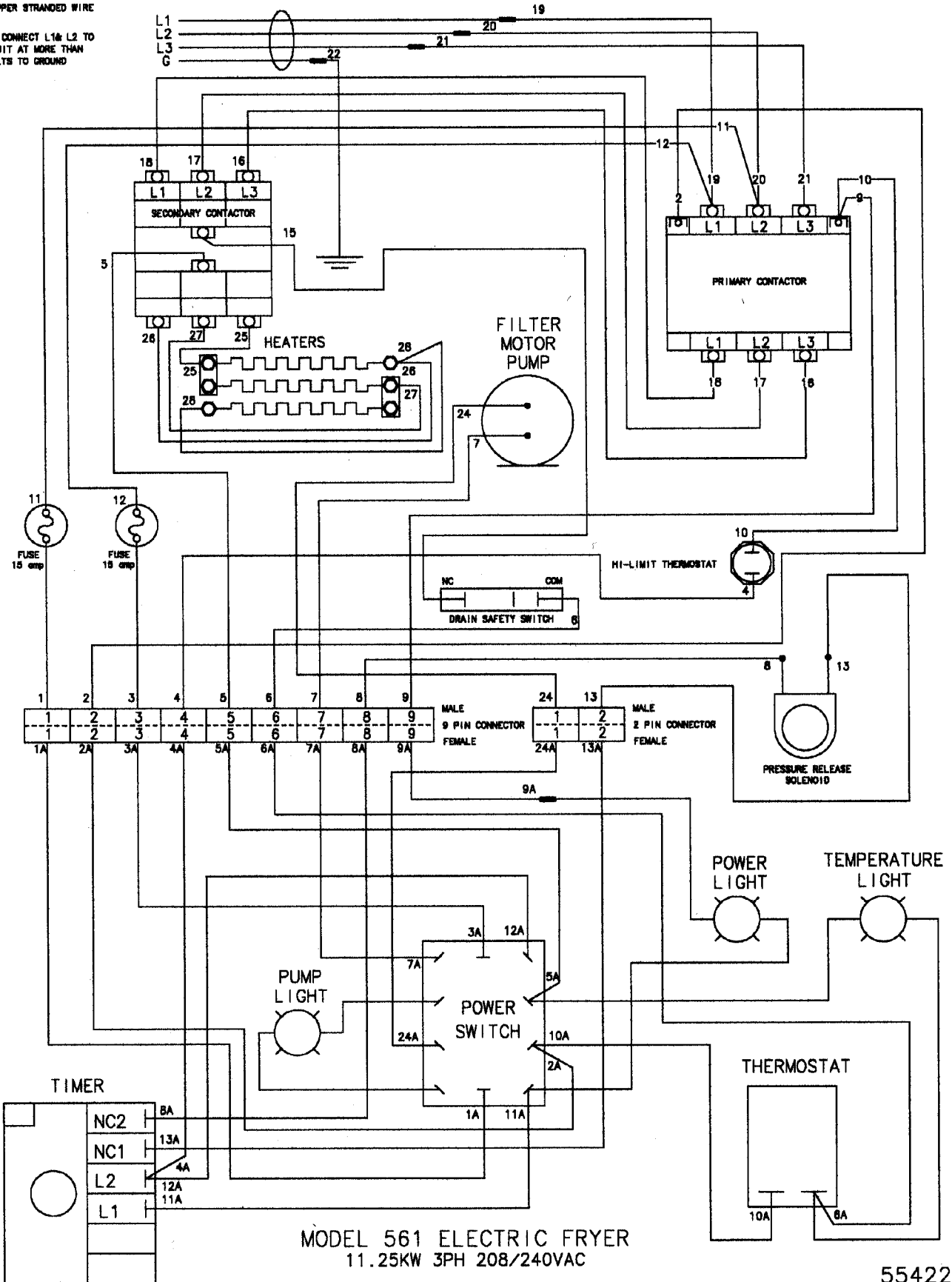
NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE



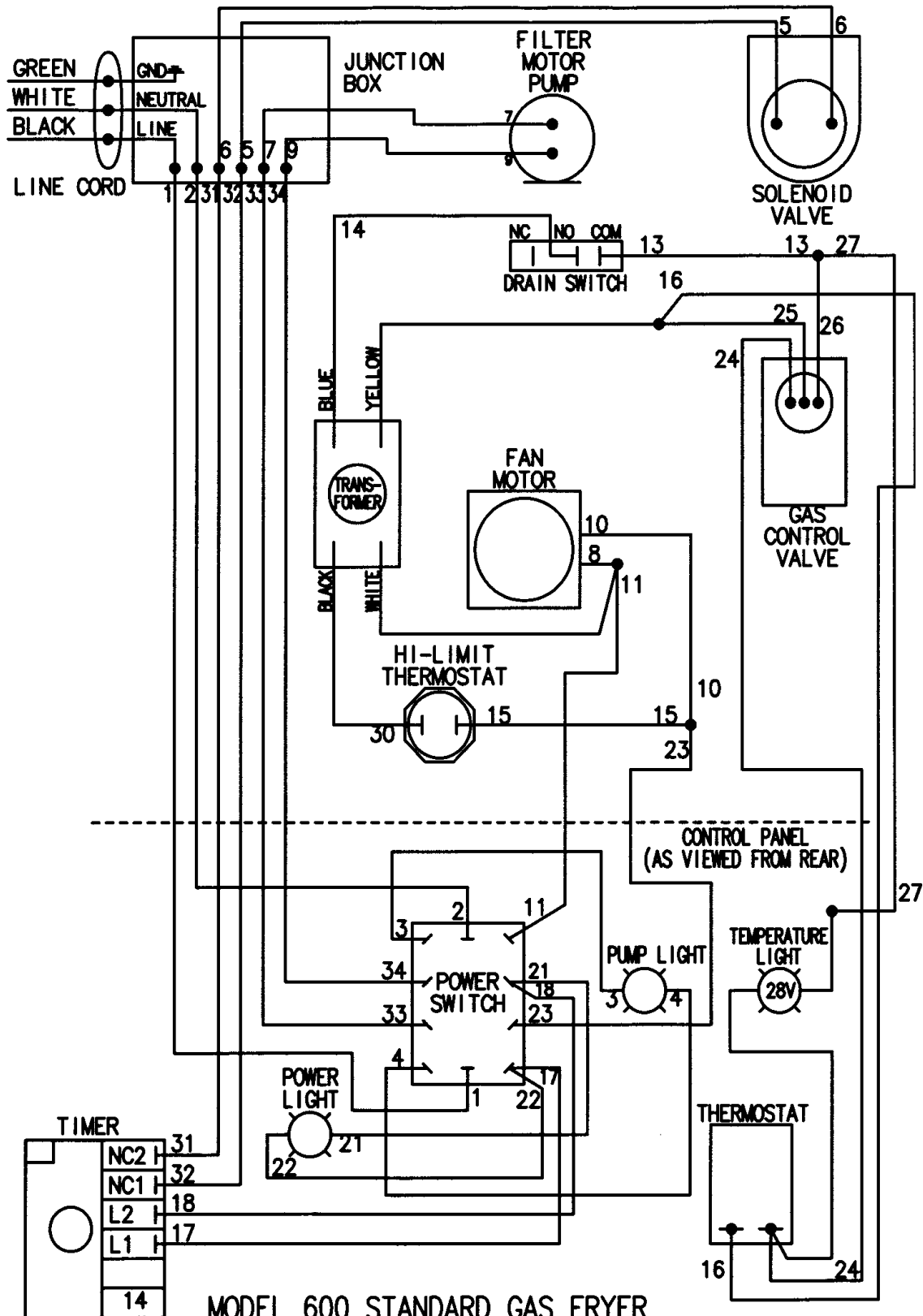
55649

NOTE: FOR SUPPLY CONNECTIONS
USE COPPER STRANDED WIRE

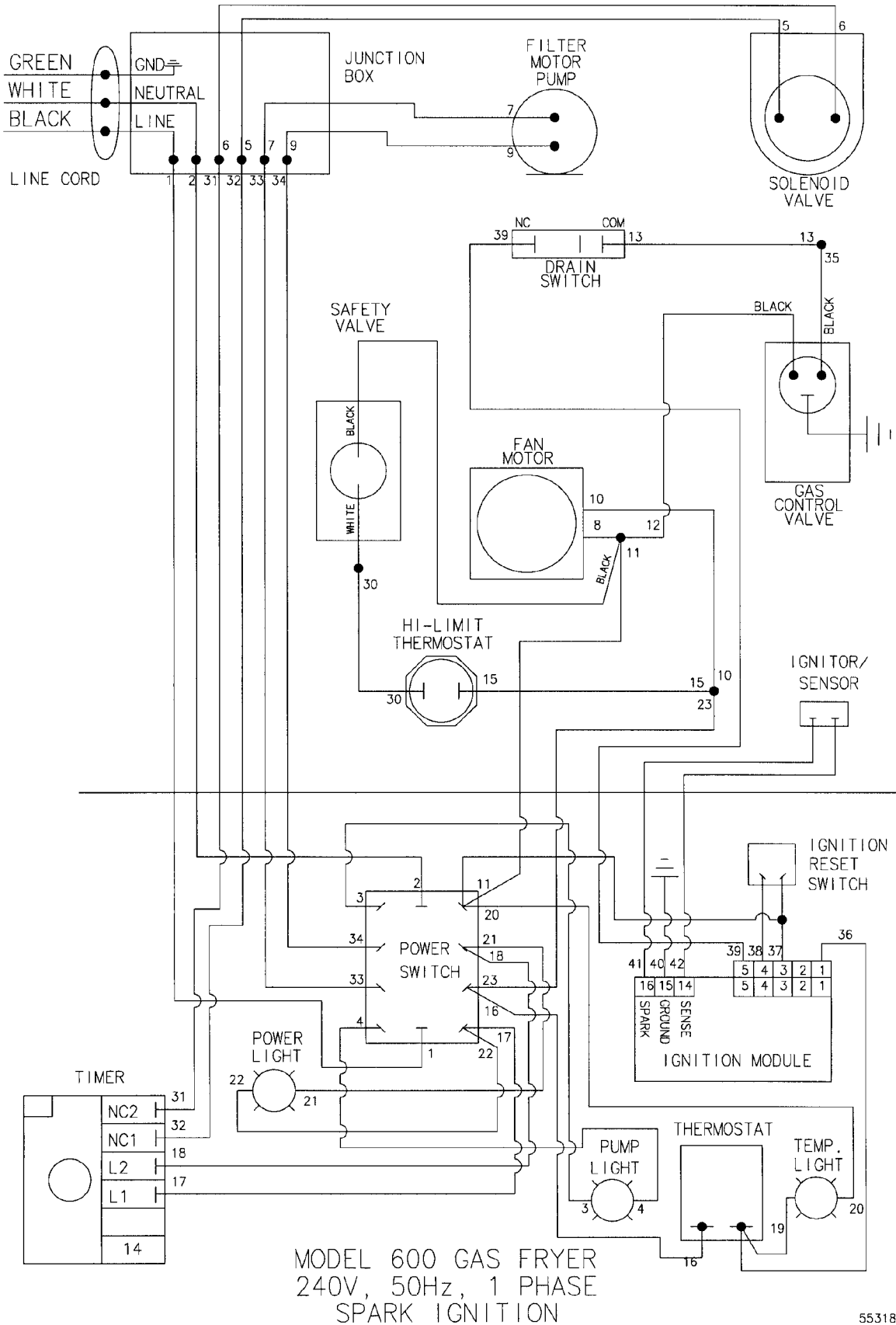
DO NOT CONNECT L1& L2 TO
A CIRCUIT AT MORE THAN
150 VOLTS TO GROUND



55422

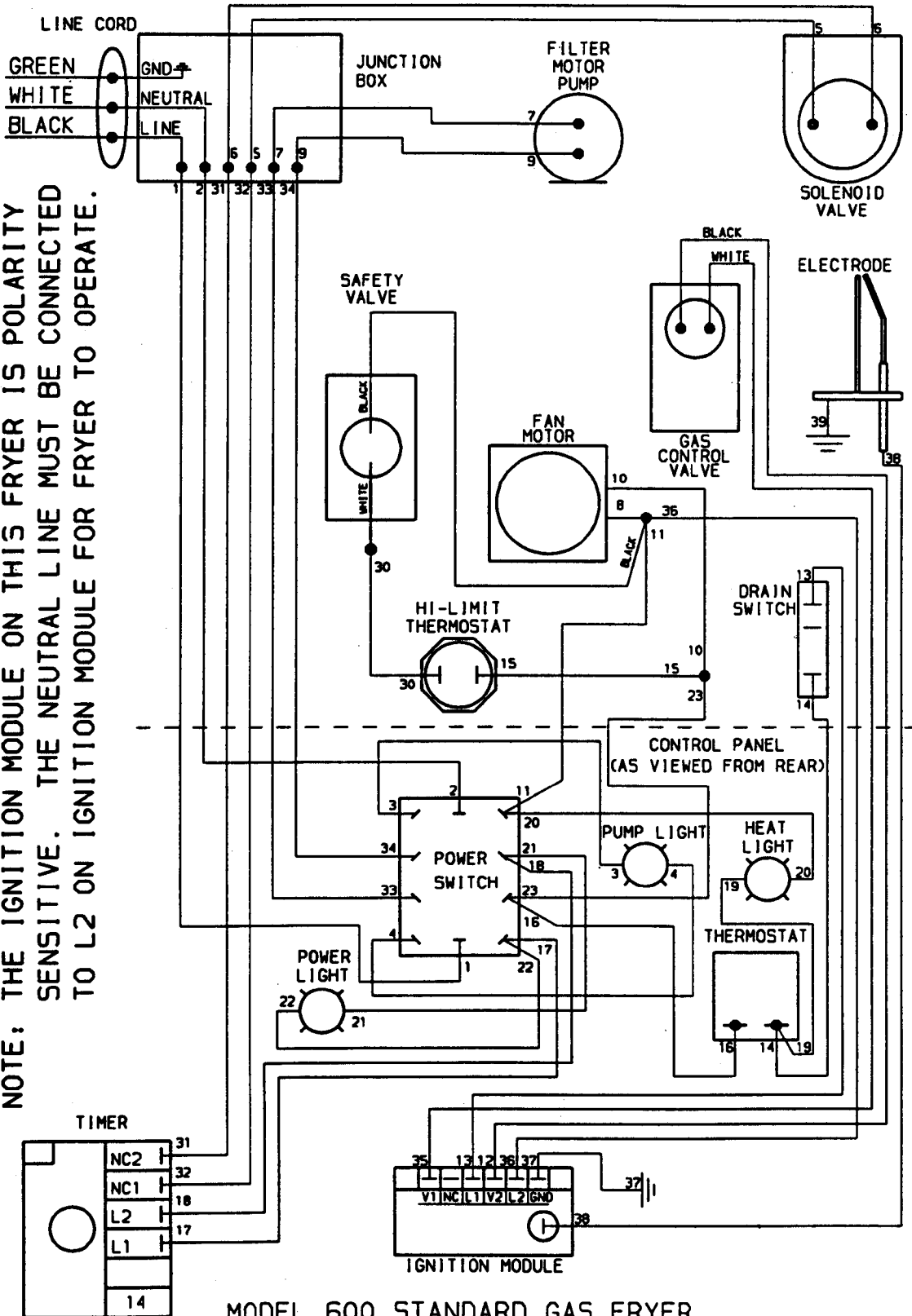


MODEL 600 STANDARD GAS FRYER
120V 60Hz 1PH
STANDARD IGNITION
HENNY PENNY CORP., EATON, OHIO 45320 63240



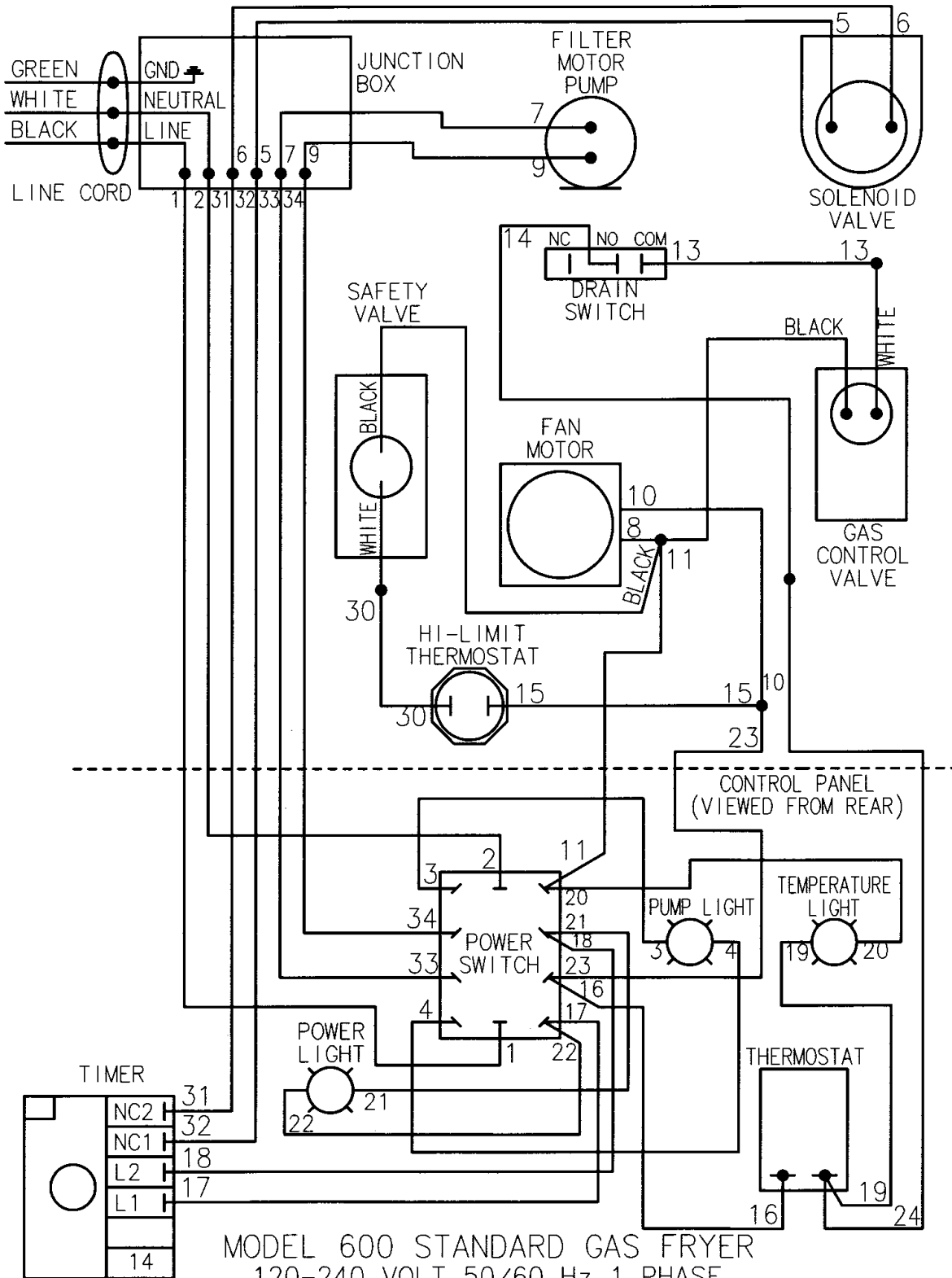
55318

NOTE: THE IGNITION MODULE ON THIS FRYER IS POLARITY SENSITIVE. THE NEUTRAL LINE MUST BE CONNECTED TO L2 ON IGNITION MODULE FOR FRYER TO OPERATE.



MODEL 600 STANDARD GAS FRYER
120 VOLT 60 HZ 1 PHASE
ELECTRONIC IGNITION

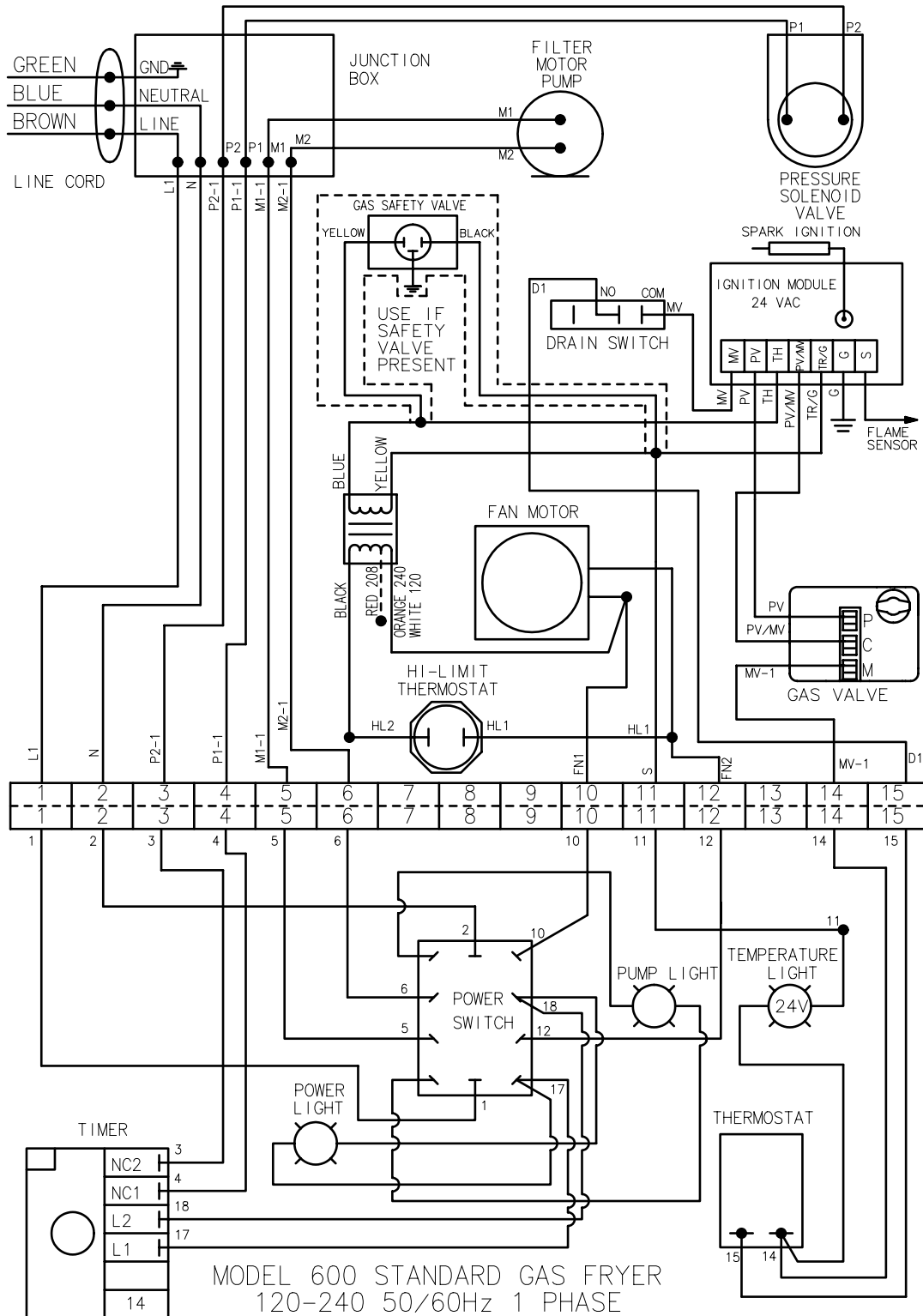
34389



MODEL 600 STANDARD GAS FRYER
120-240 VOLT 50/60 Hz 1 PHASE
STANDARD IGNITION

63694

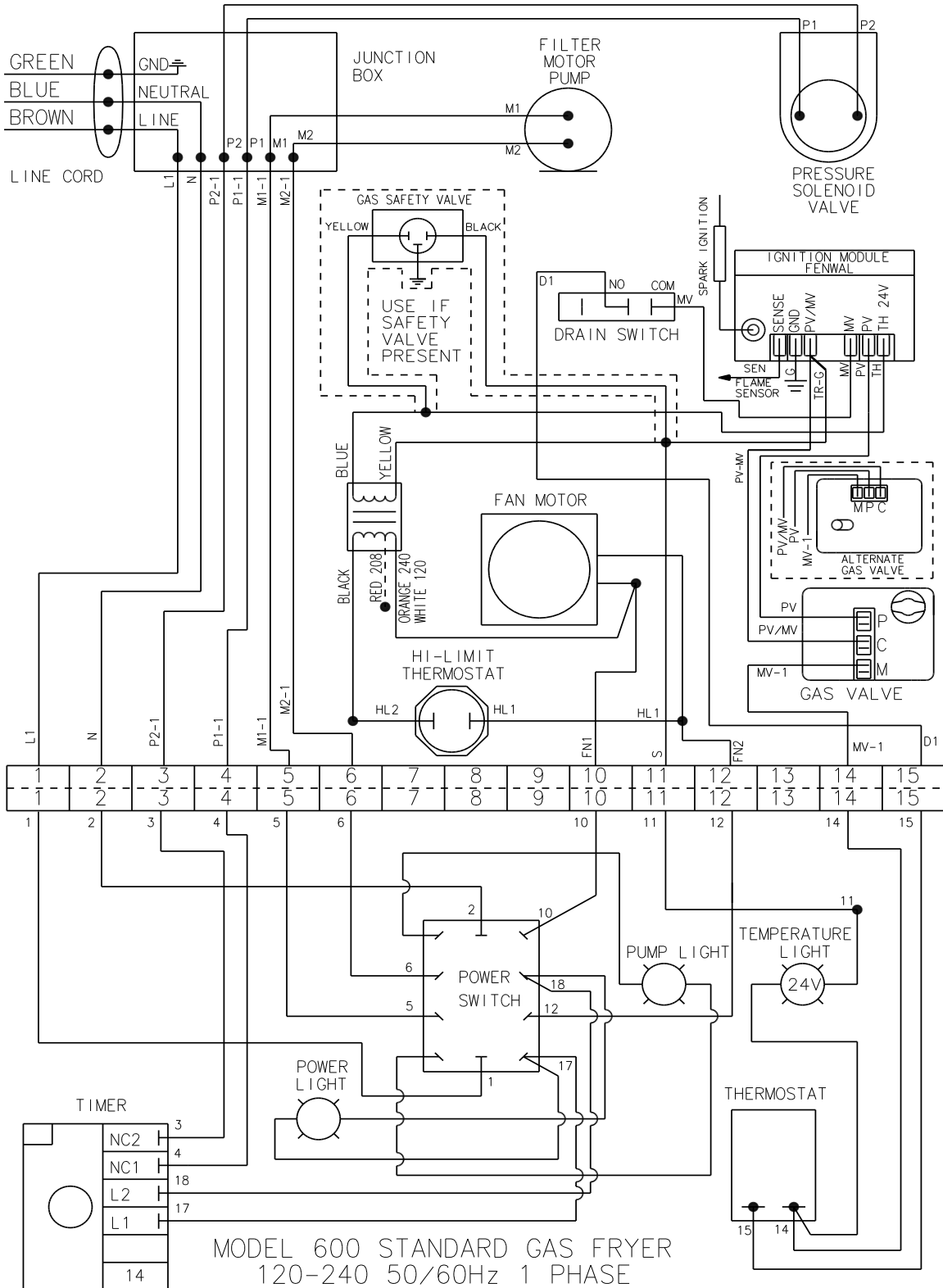
SN: AN0702112 & below



MODEL 600 STANDARD GAS FRYER
120-240 50/60Hz 1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320
ELECTRONIC SPARK IGNITION

75555

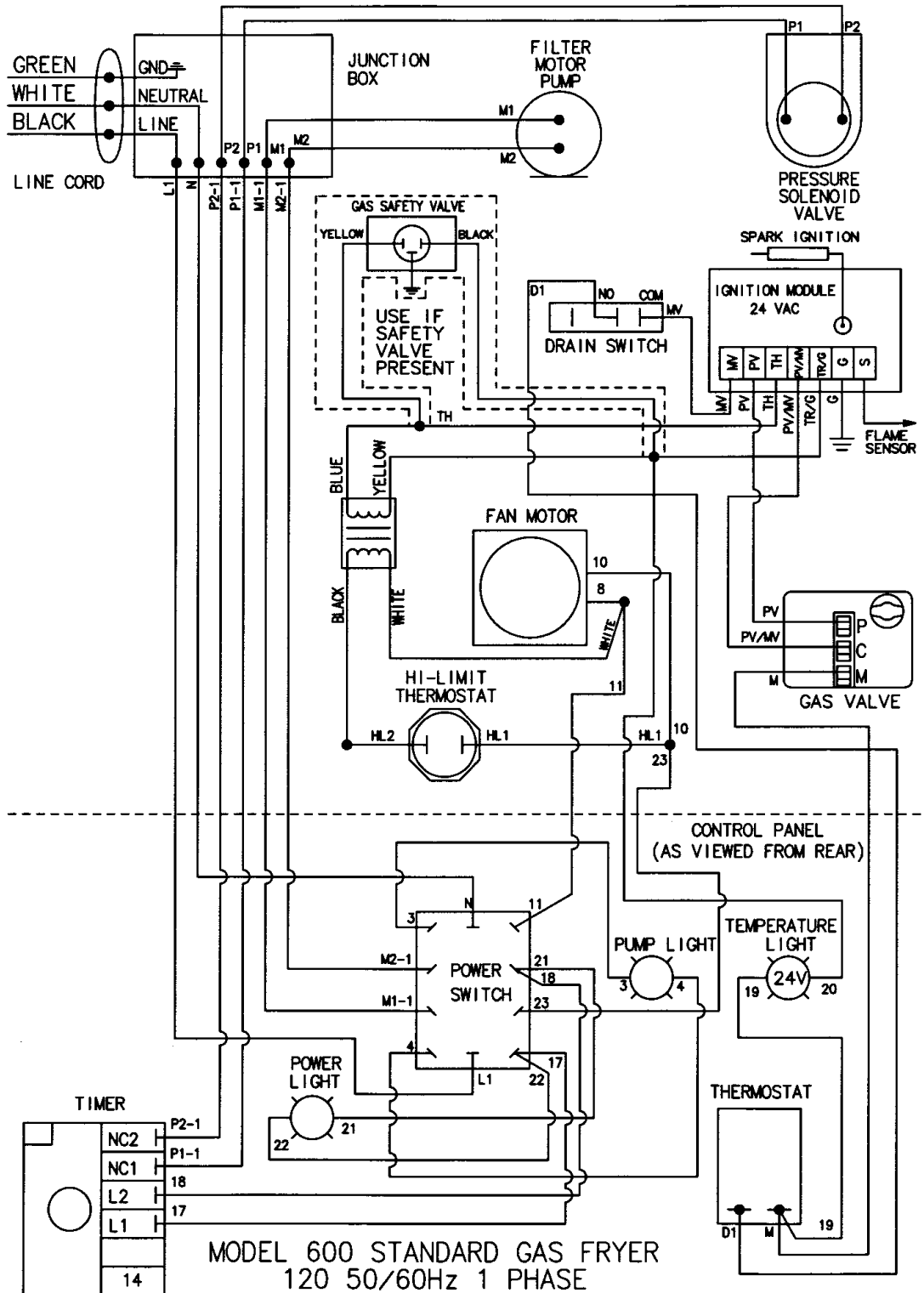
SN: AN0703021 to AN0711029 (Robertshaw Module)



MODEL 600 STANDARD GAS FRYER
120-240 50/60Hz 1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320
ELECTRONIC SPARK IGNITION

75555

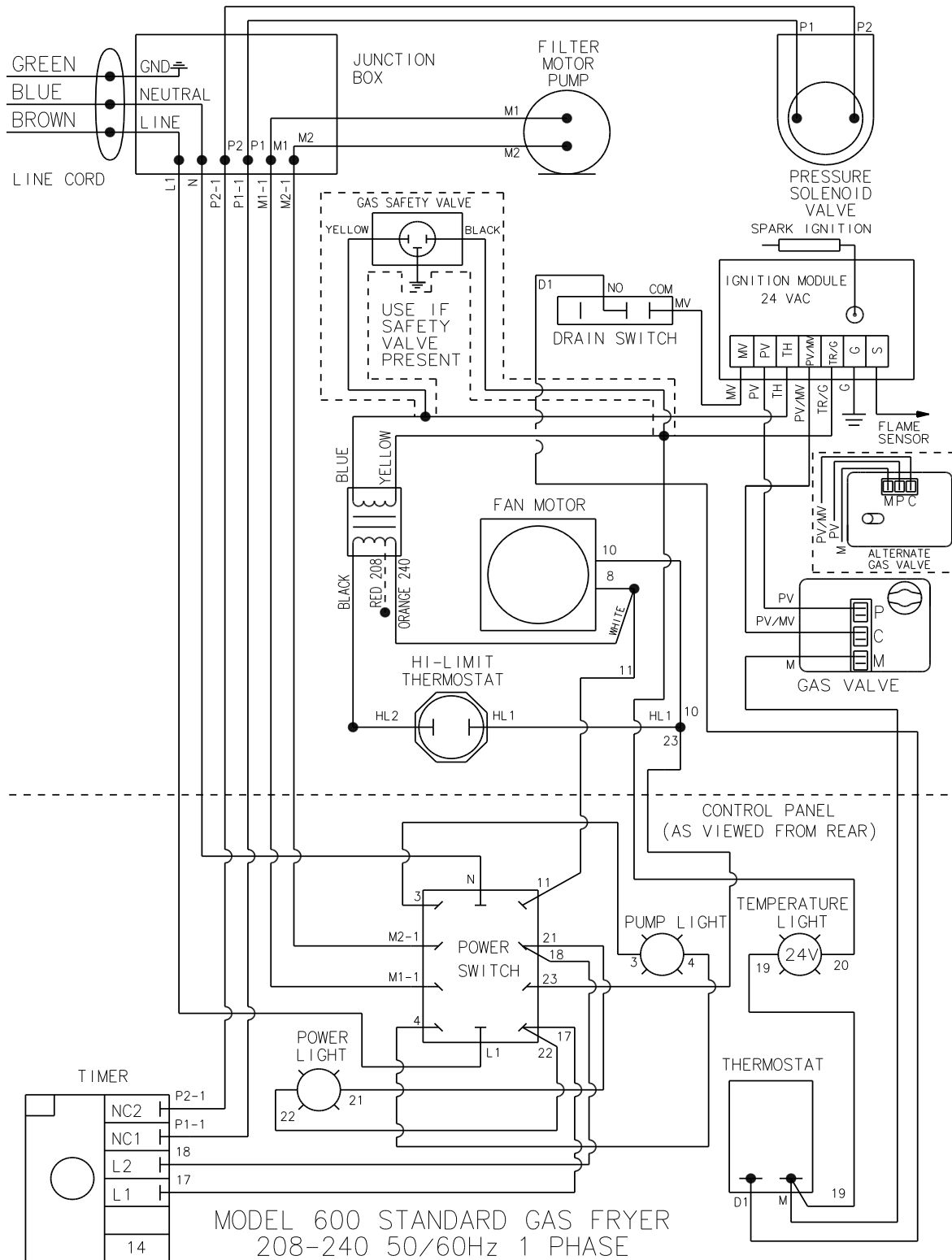
SN: AN0711030 & Above (Fenwal Module)



MODEL 600 STANDARD GAS FRYER
120 50/60Hz 1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320
ELECTRONIC SPARK IGNITION

67152

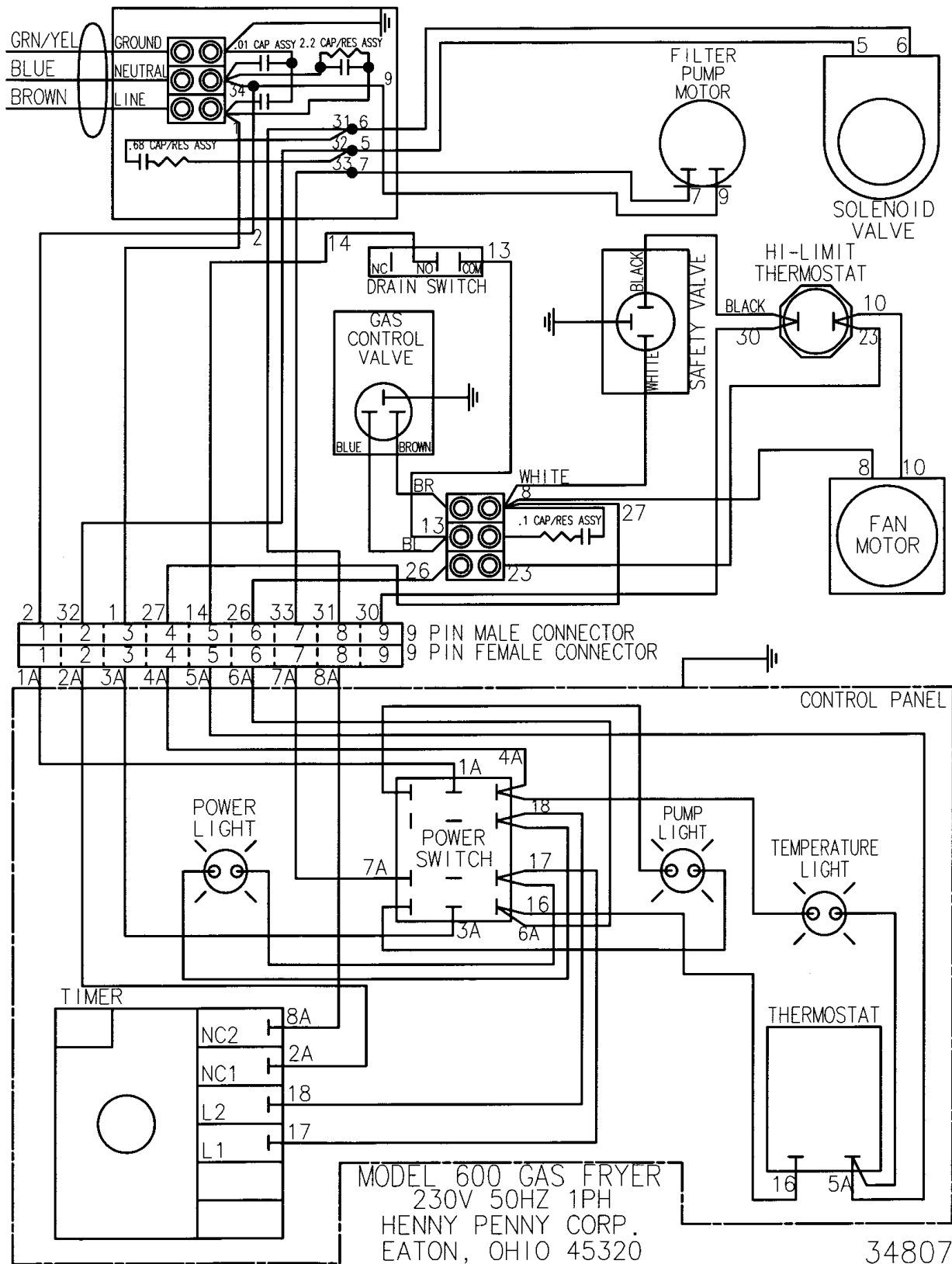
SN: AN0702112 & below
(SN: AN0703021 & above use **75555**)



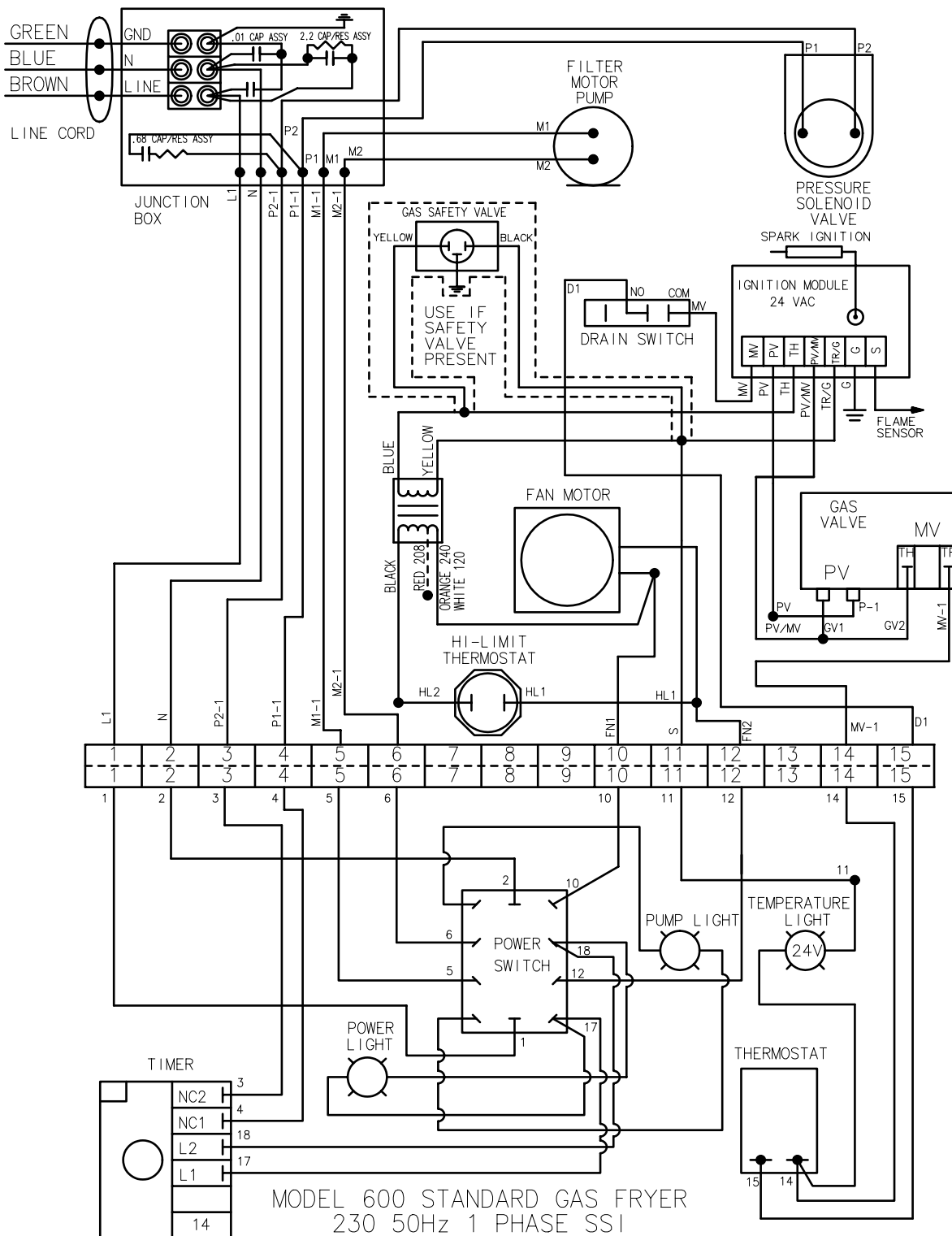
MODEL 600 STANDARD GAS FRYER
208-240 50/60Hz 1 PHASE
HENNY PENNY CORP.
EATON, OHIO 45320
ELECTRONIC SPARK IGNITION

SN: AN0702112 & below
(SN: AN0703021 & above use 75555)

69076

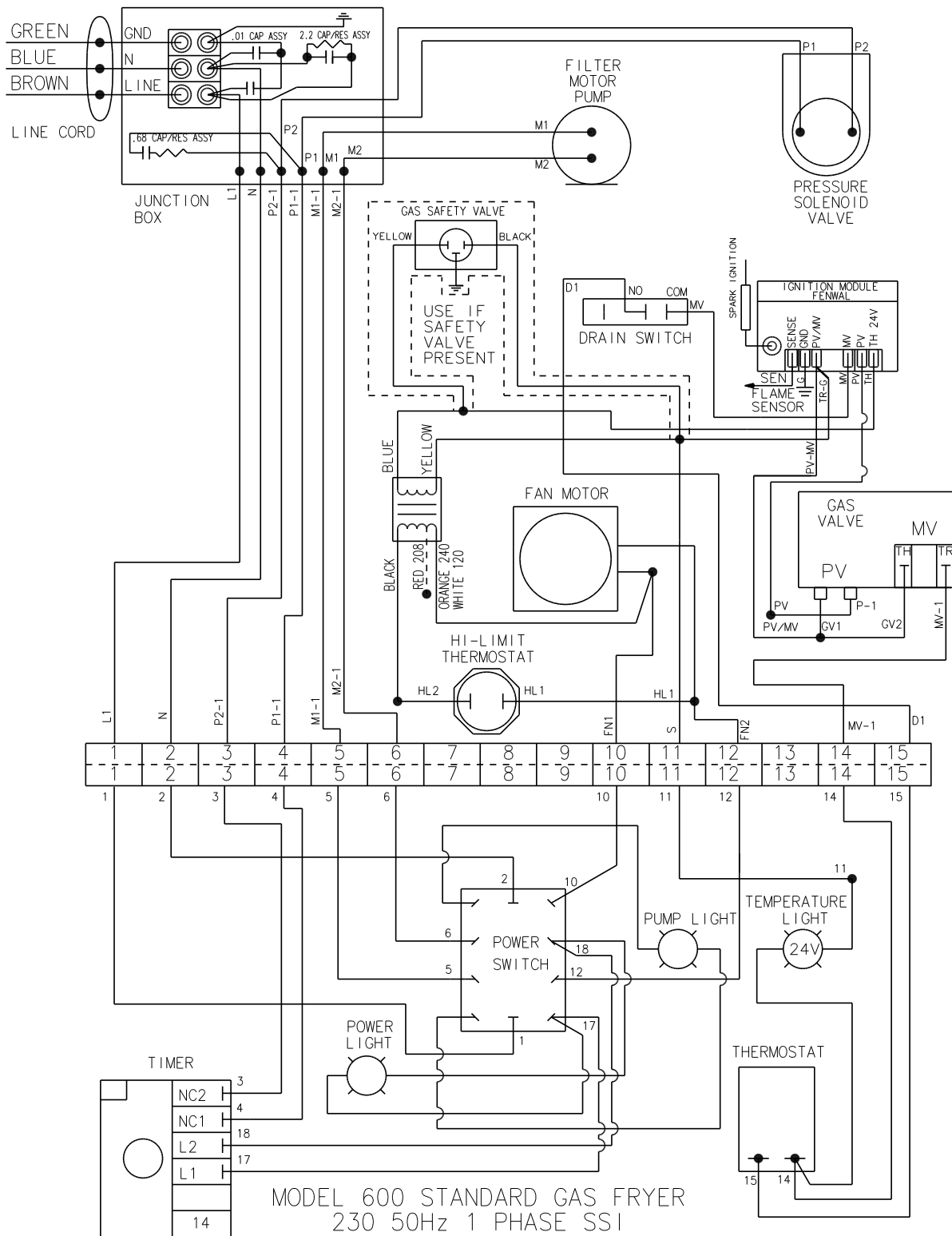


SN: AN0702112 & below



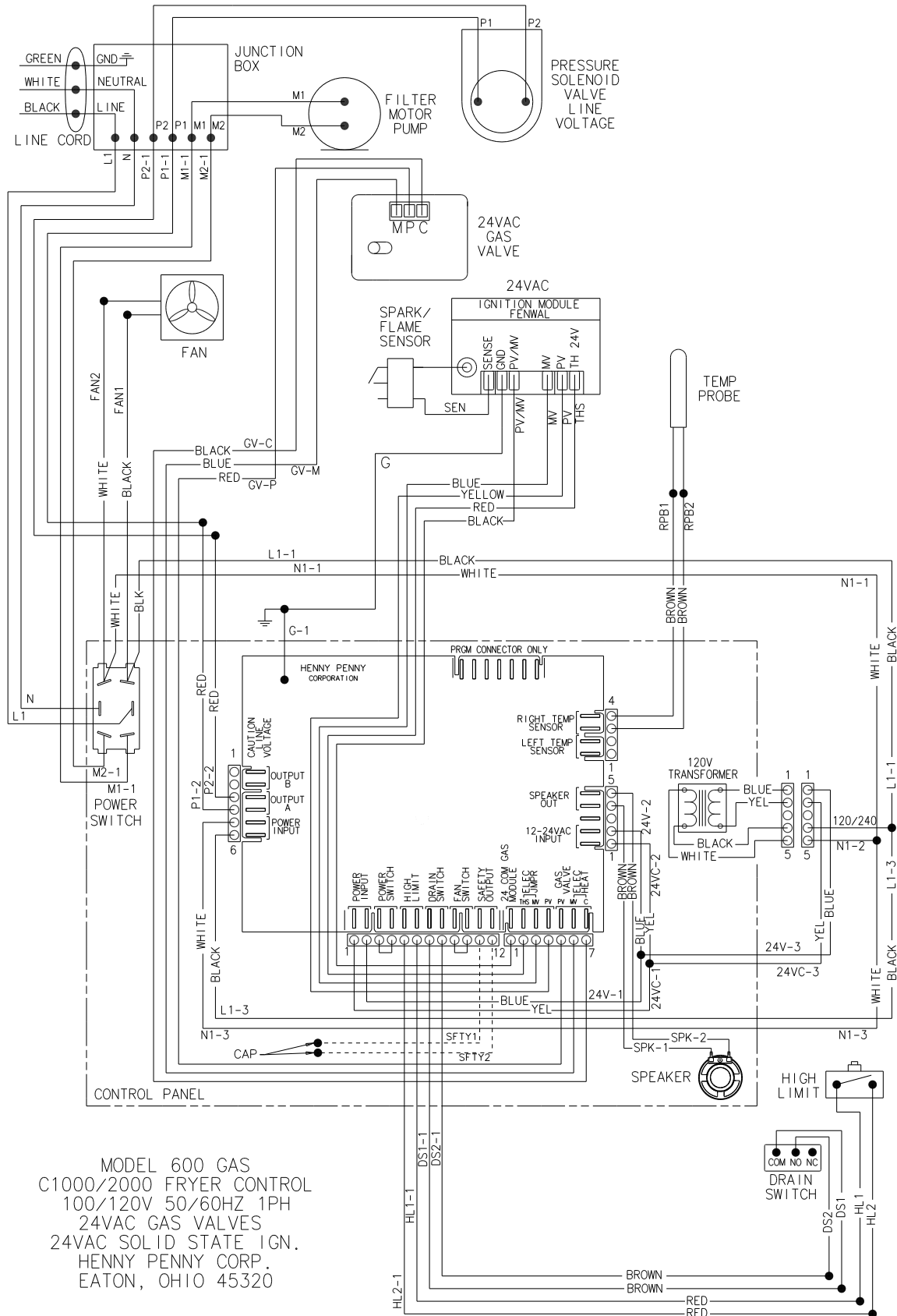
75556

SN: AN0703021 to AN0711029 (Robertshaw Module)



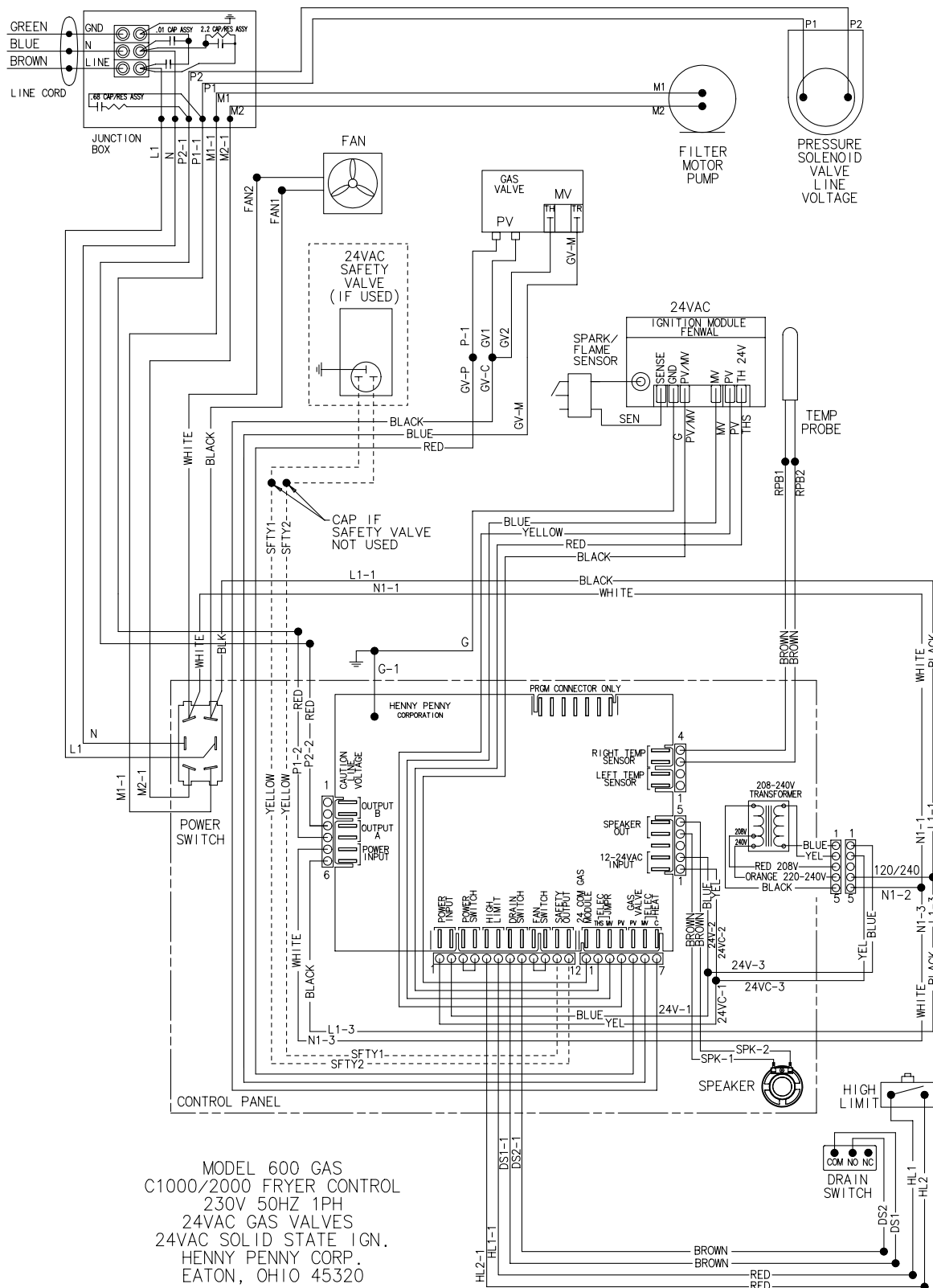
75556

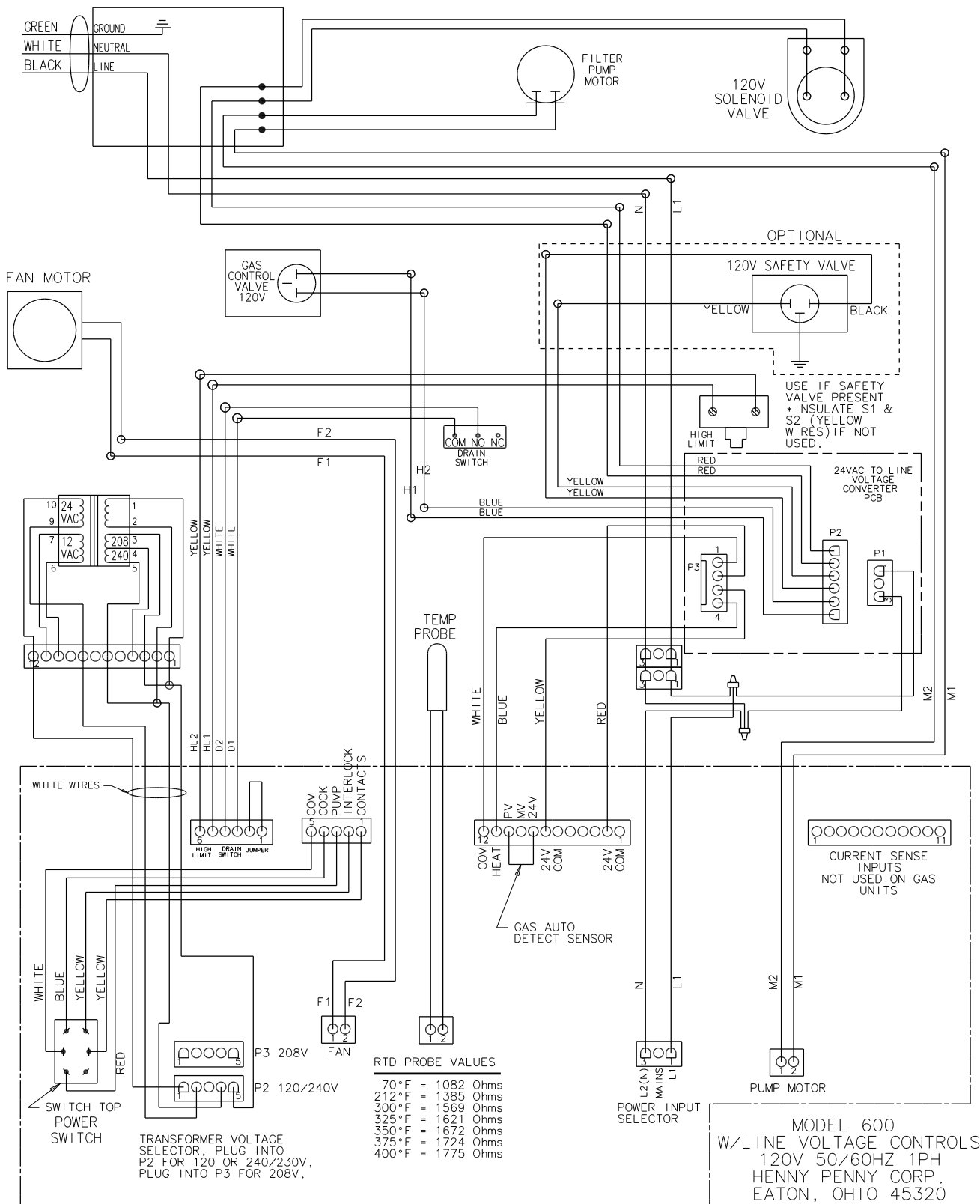
SN: AN0711030 & Above (Fenwal Module)



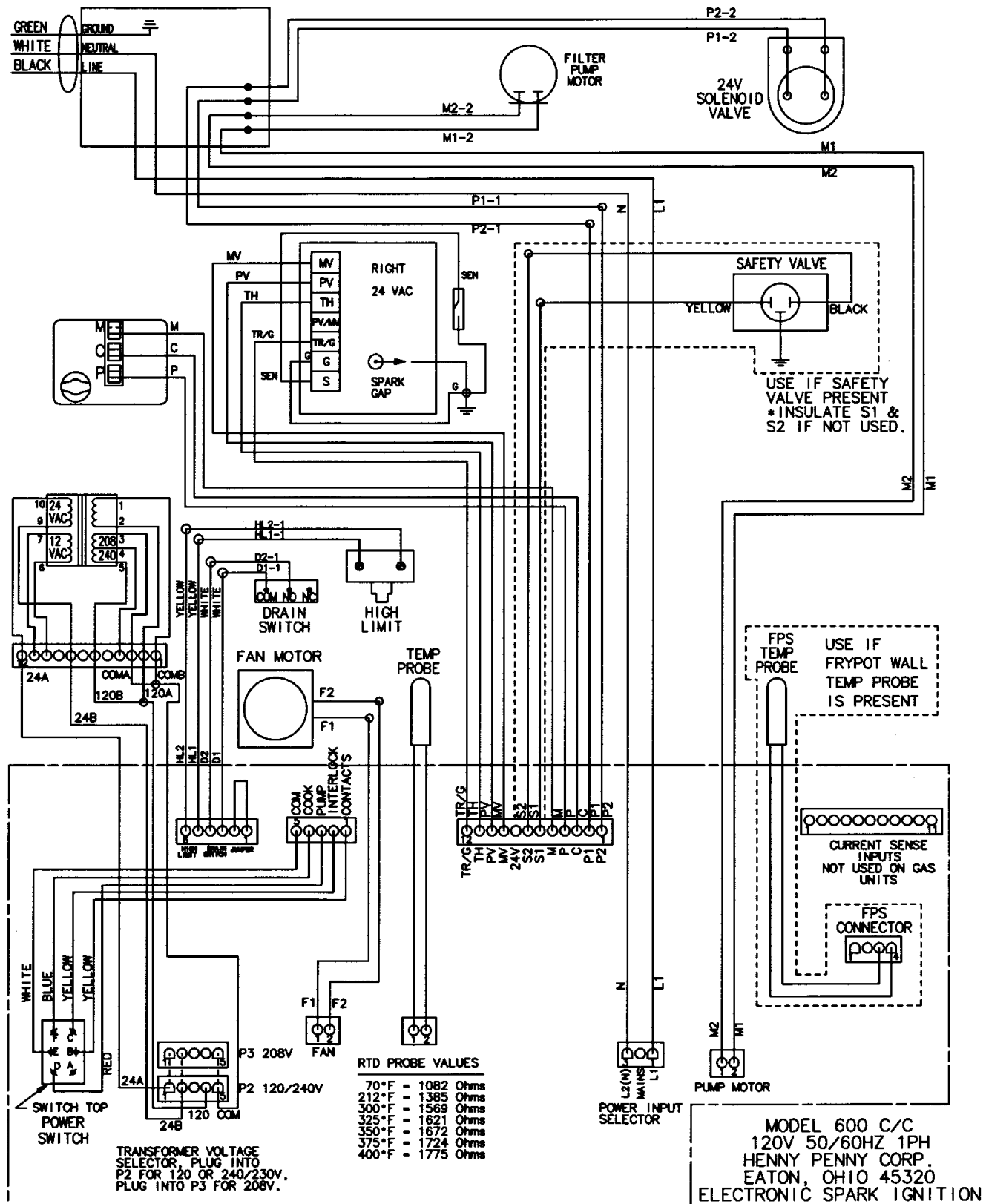
78558

Serial Number AN0807053 & Above



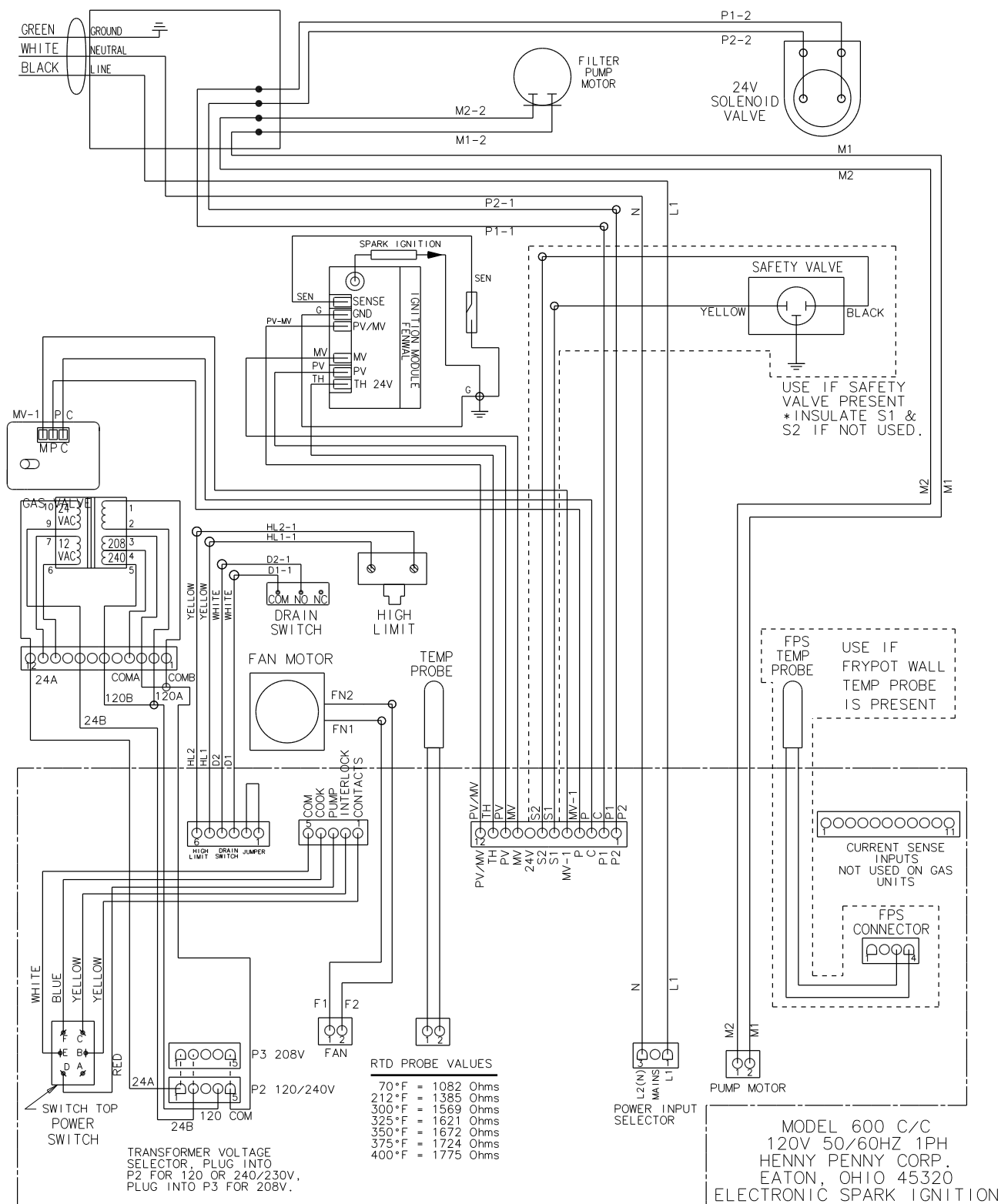


68598



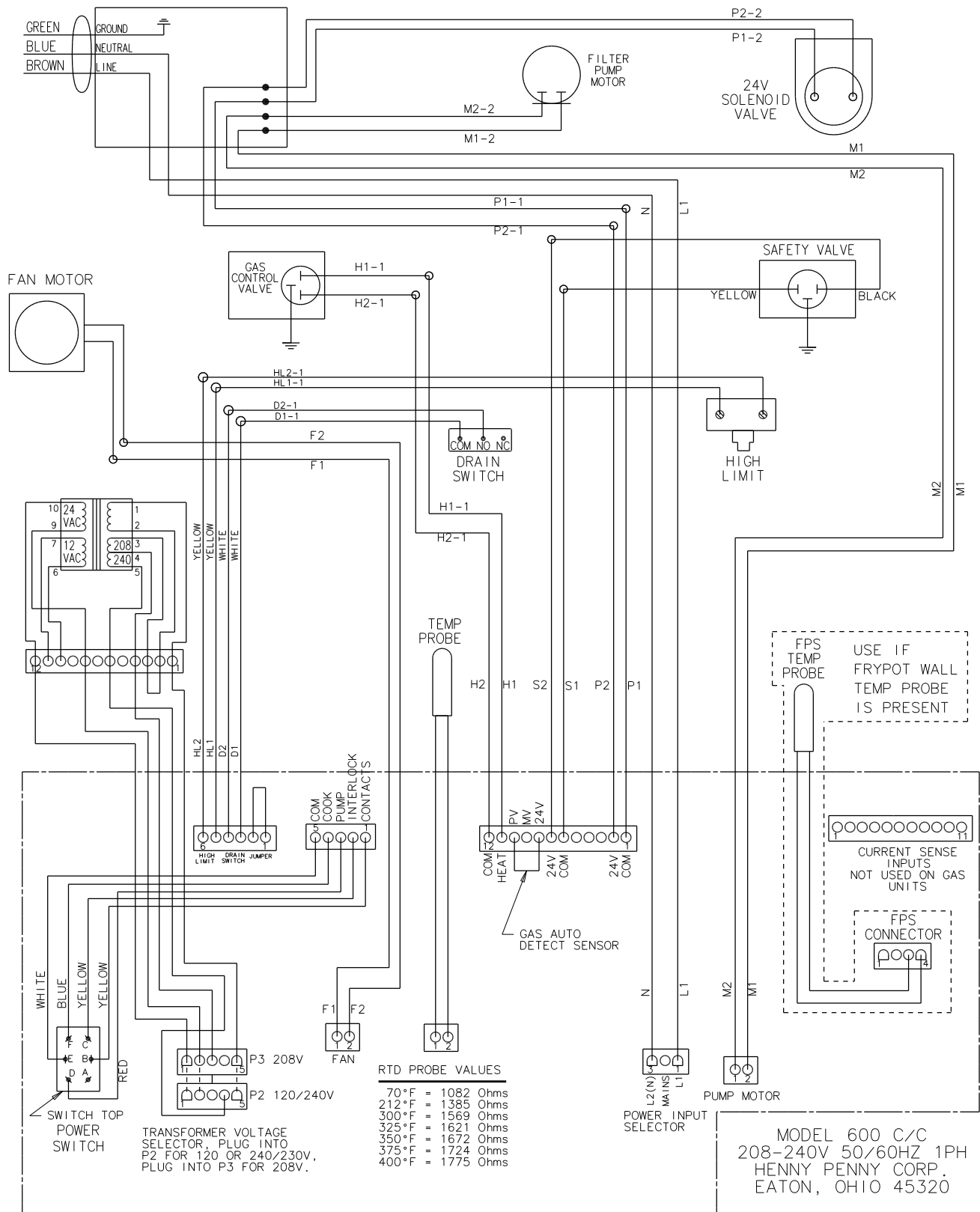
67199

SN: AN0703021 to AN0711029 (Robertshaw Module)

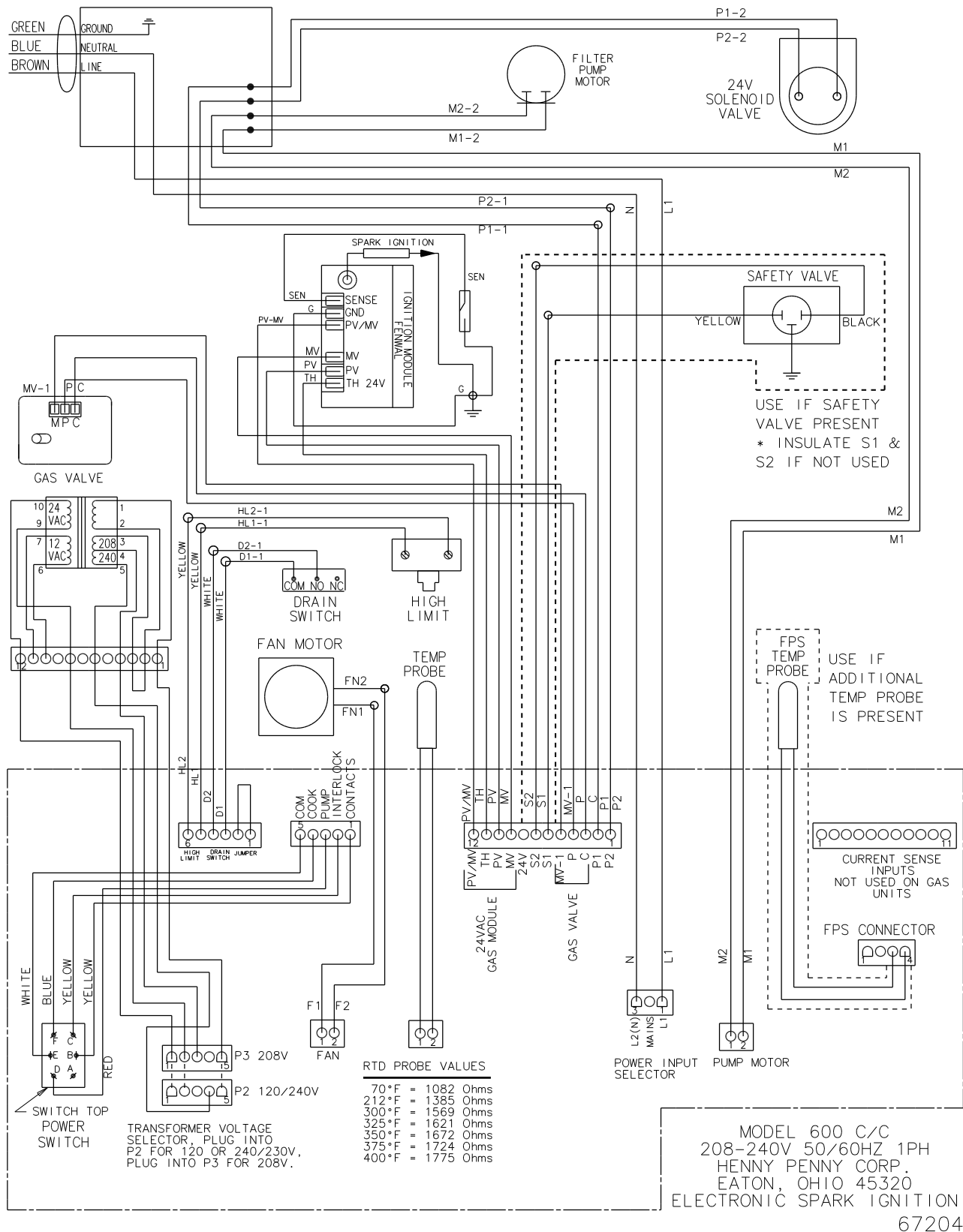


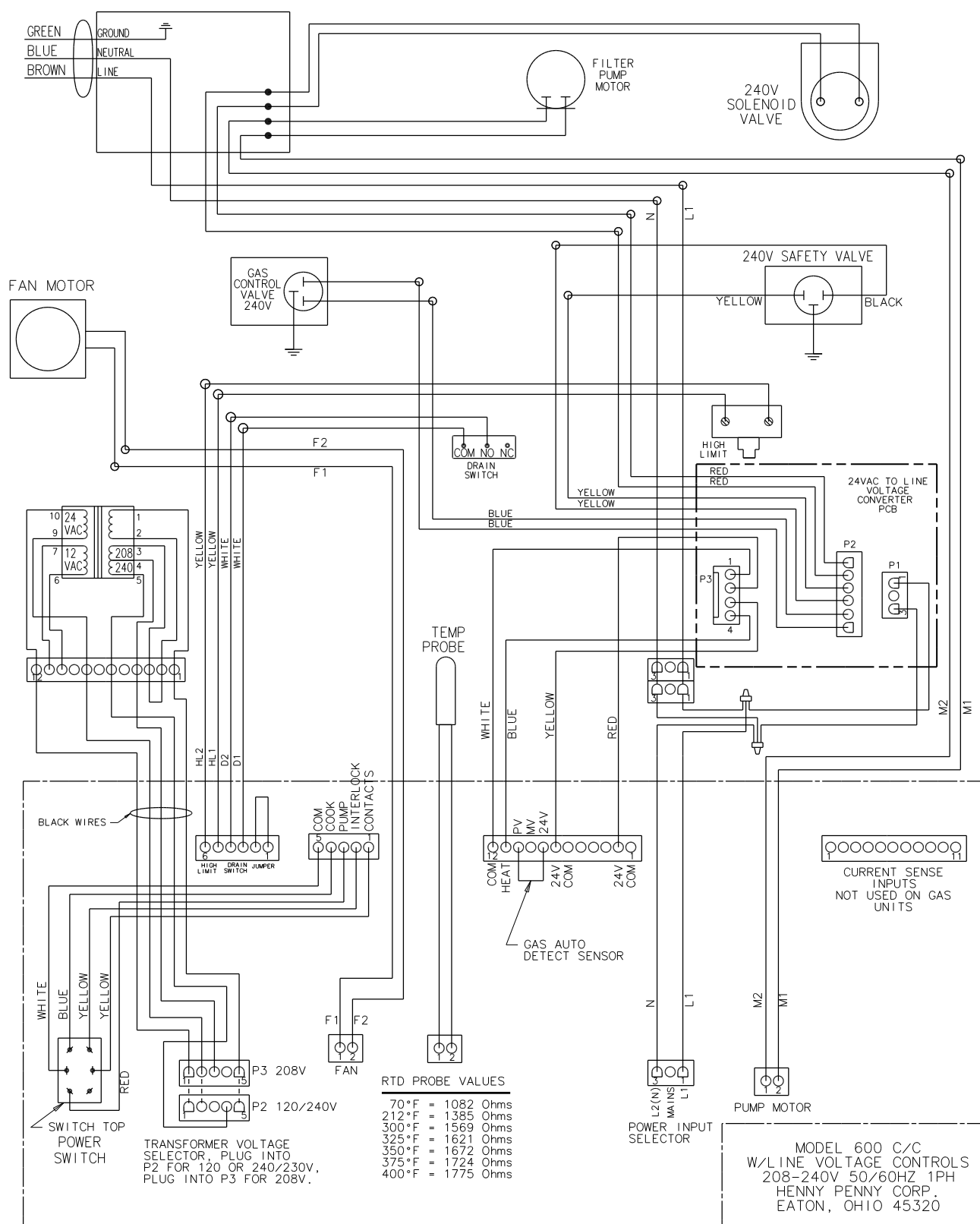
67199

SN: AN0711030 & Above (Fenwal Module)

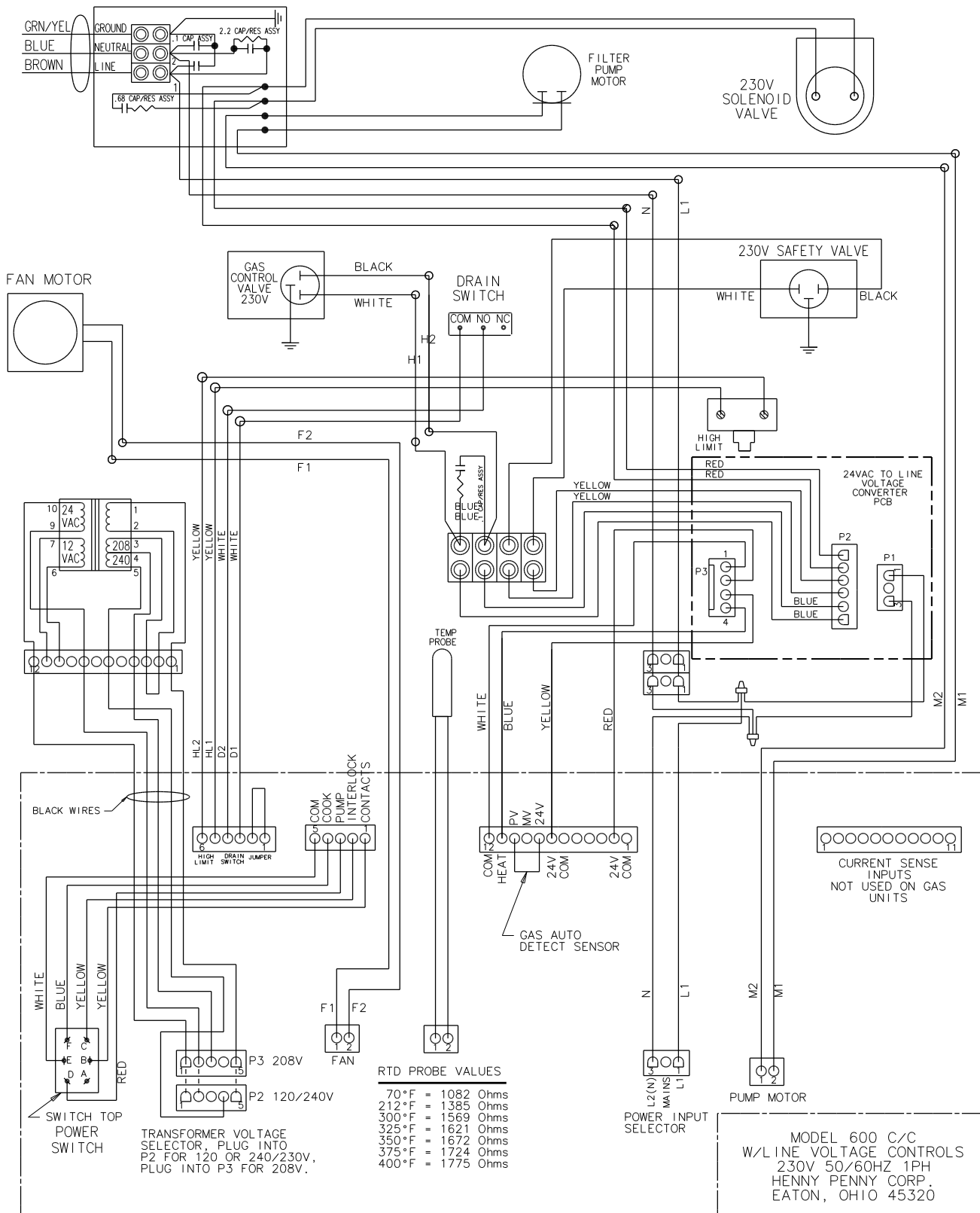


32759

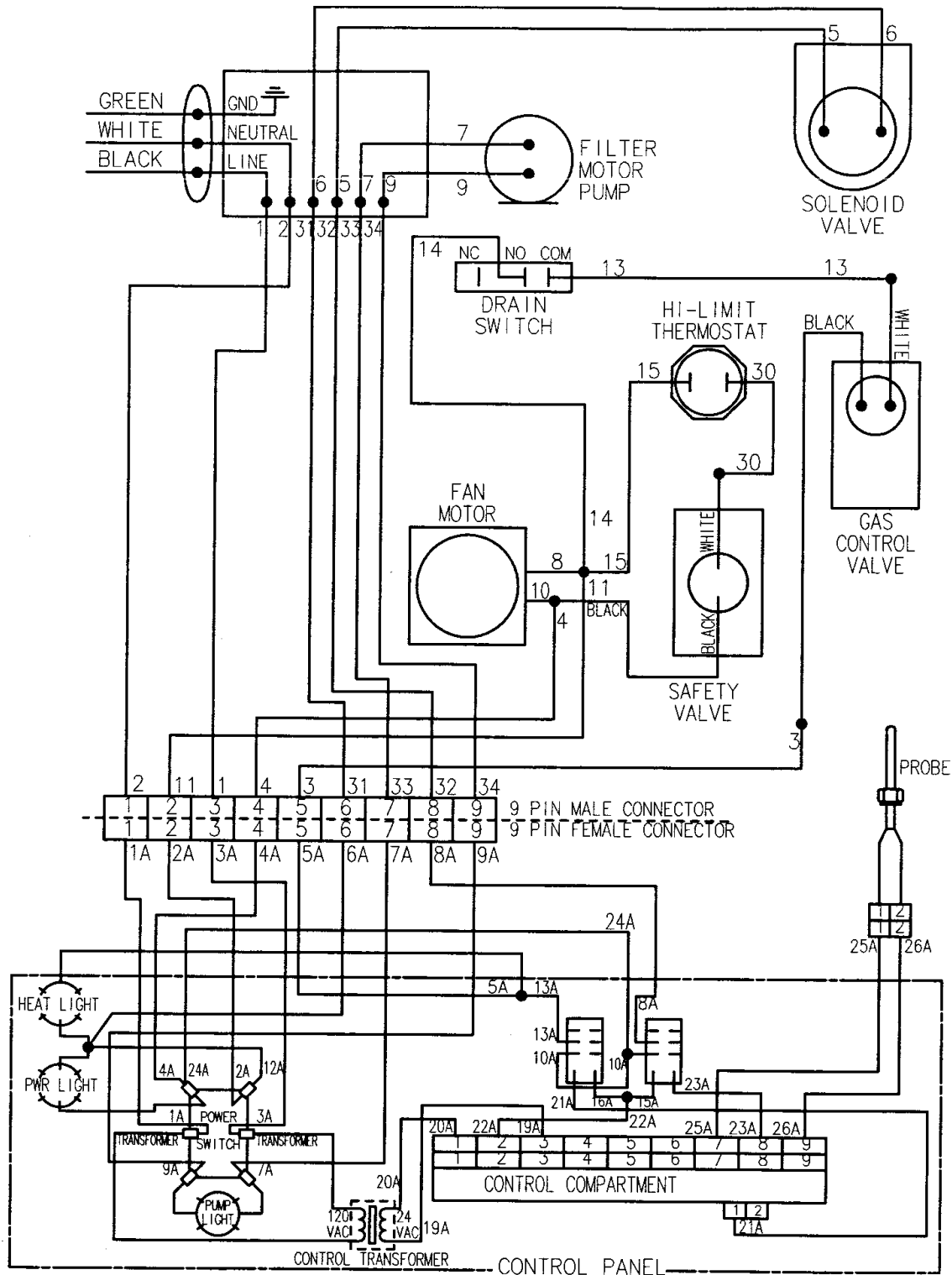




68614



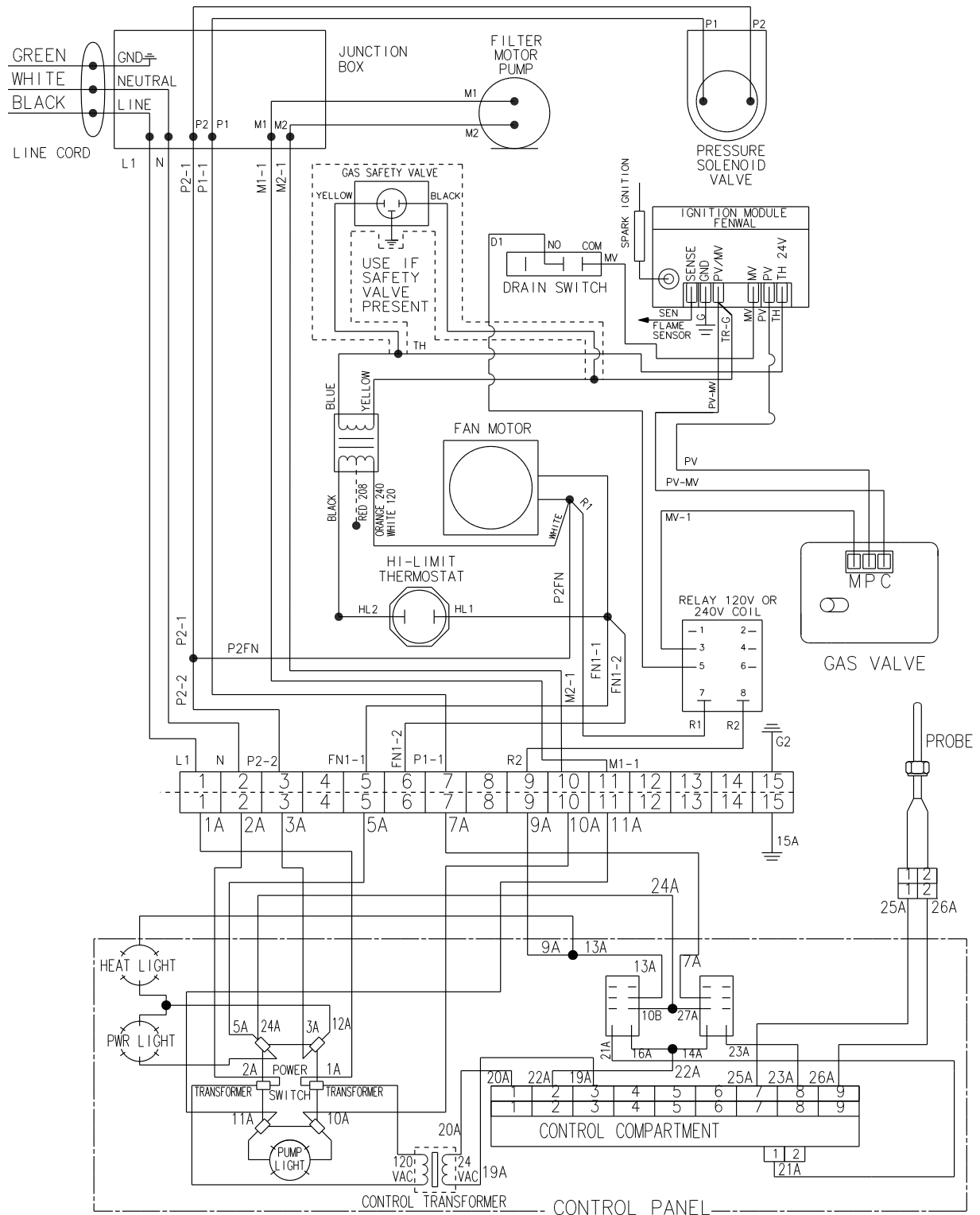
68615



MODEL 600F
100-240V 50/60Hz 1PH
HENNY PENNY CORP., EATON, OHIO 45320

63357

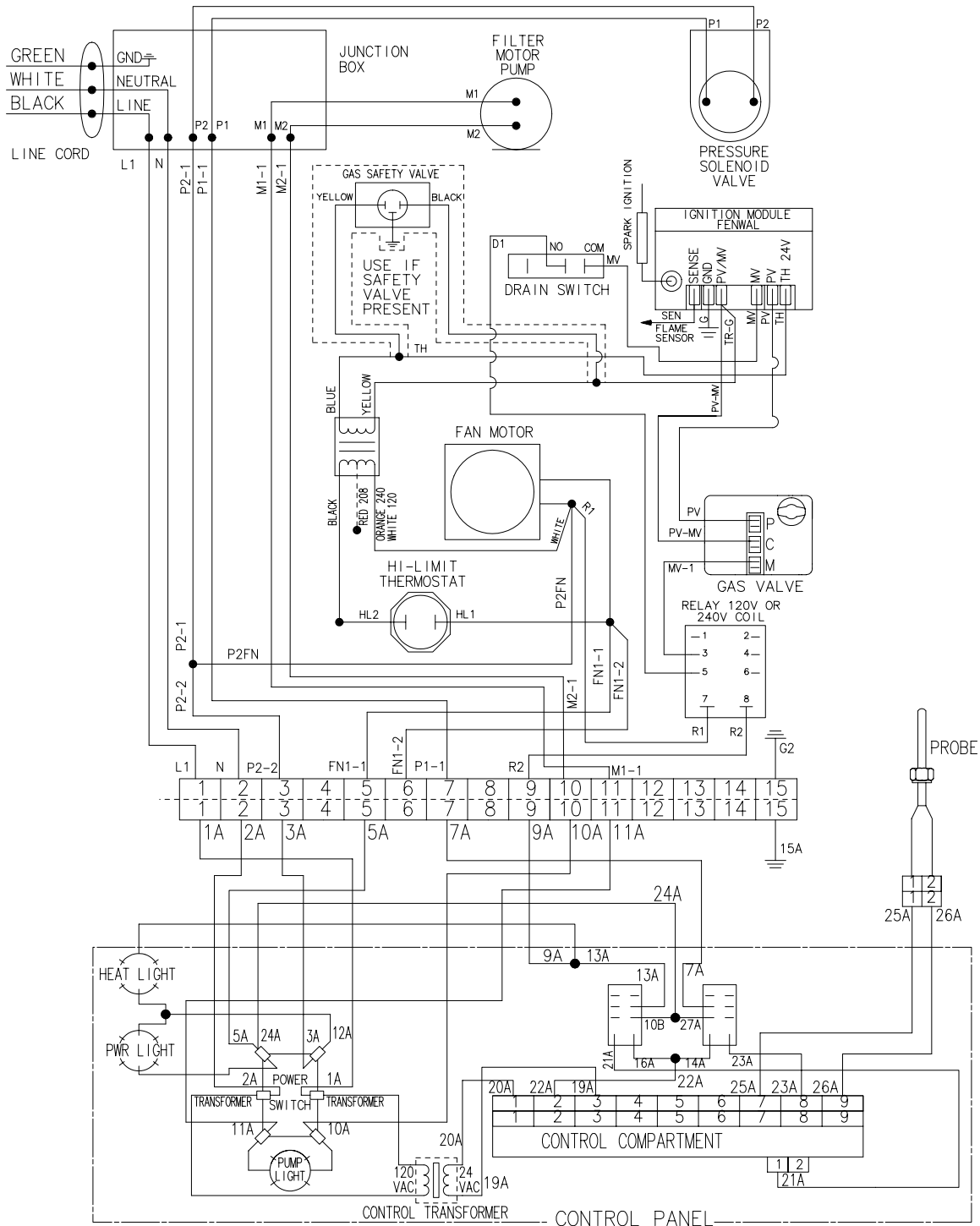
SN: AN0702112 & below



MODEL 600F
100-240V 50/60Hz 1PH SSI
HENNY PENNY CORP., EATON, OHIO 45320

75510

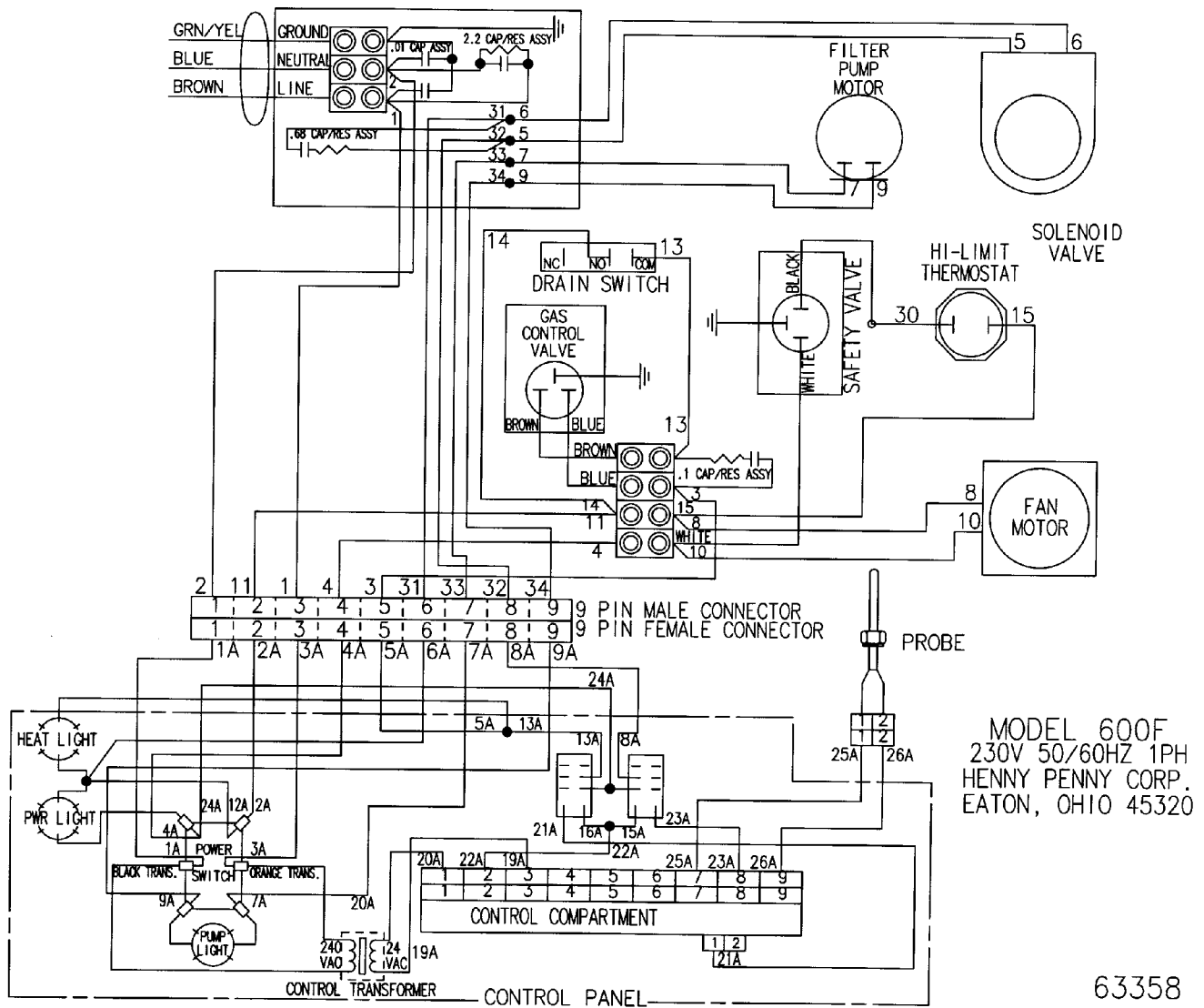
SN: AN0703021 to AN0711029 - (Robershaw Module)



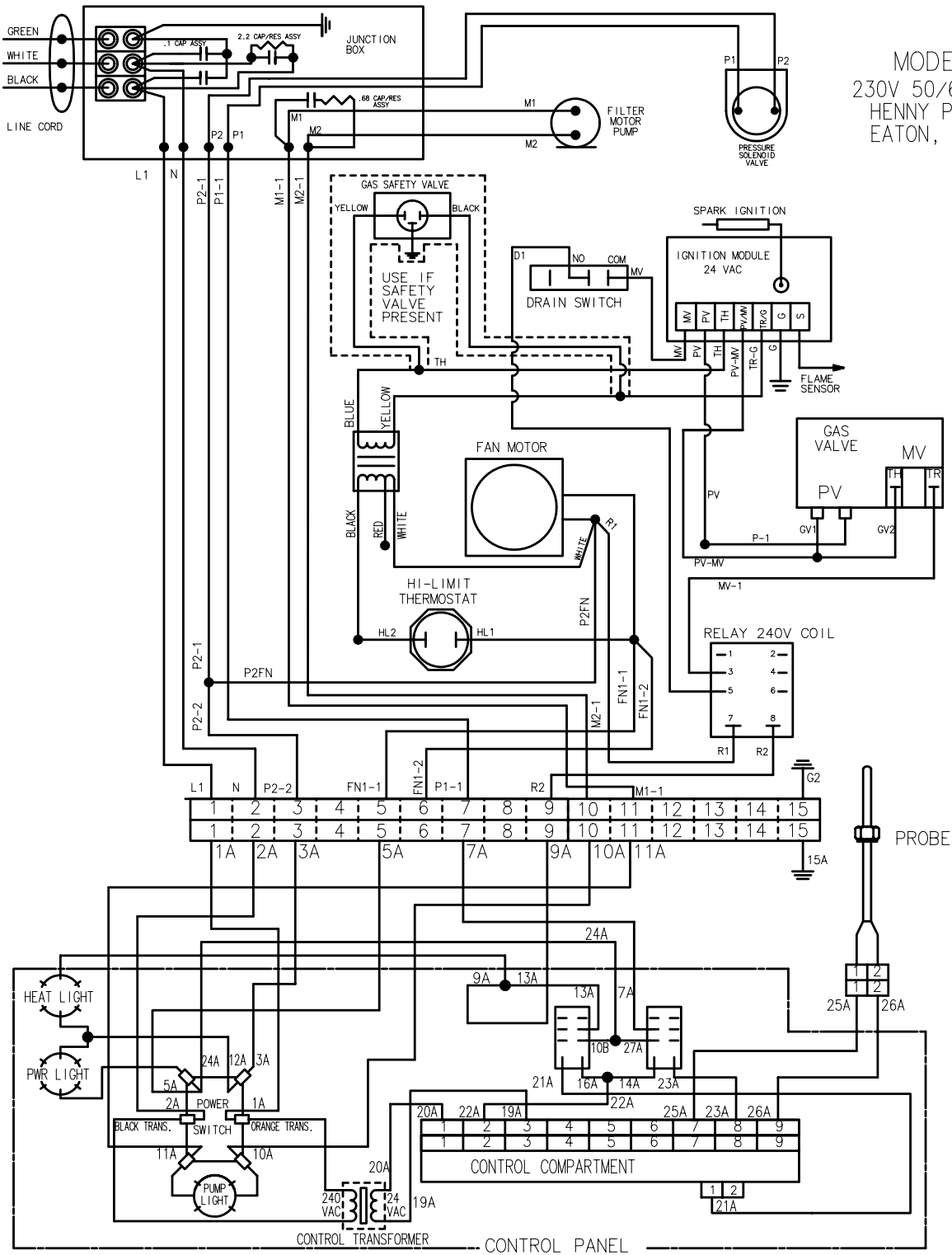
MODEL 600F
100-240V 50/60Hz 1PH SSI
HENNY PENNY CORP., EATON, OHIO 45320

75510

SN: AN0711030 & Above - (Fenwal Module)

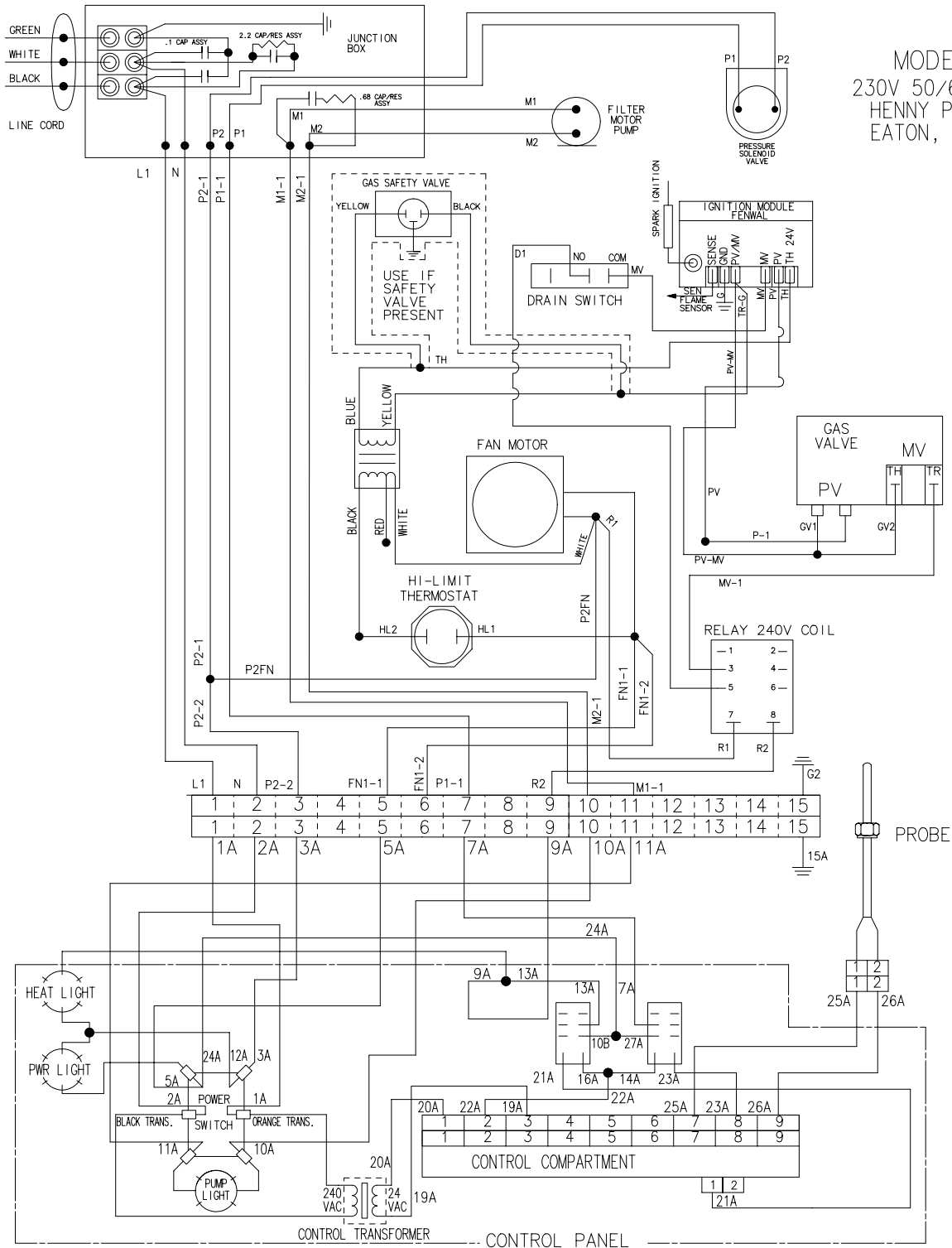


SN: AN0702112 & below



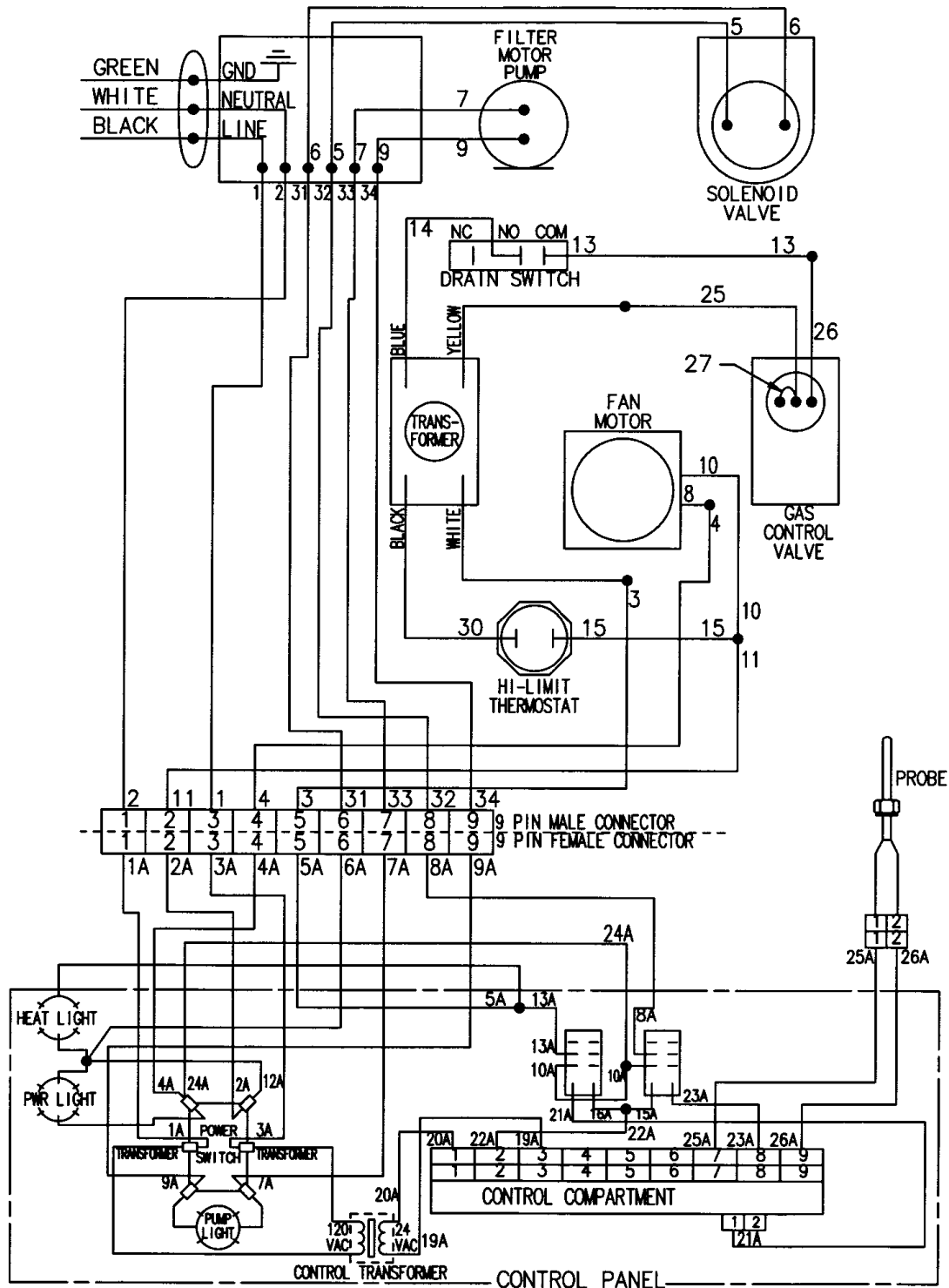
75511

SN: AN0703021 to AN0711029 (Robershaw Module)



MODEL 600F
230V 50/60HZ 1PH SSI
HENNY PENNY CORP.
EATON, OHIO 45320

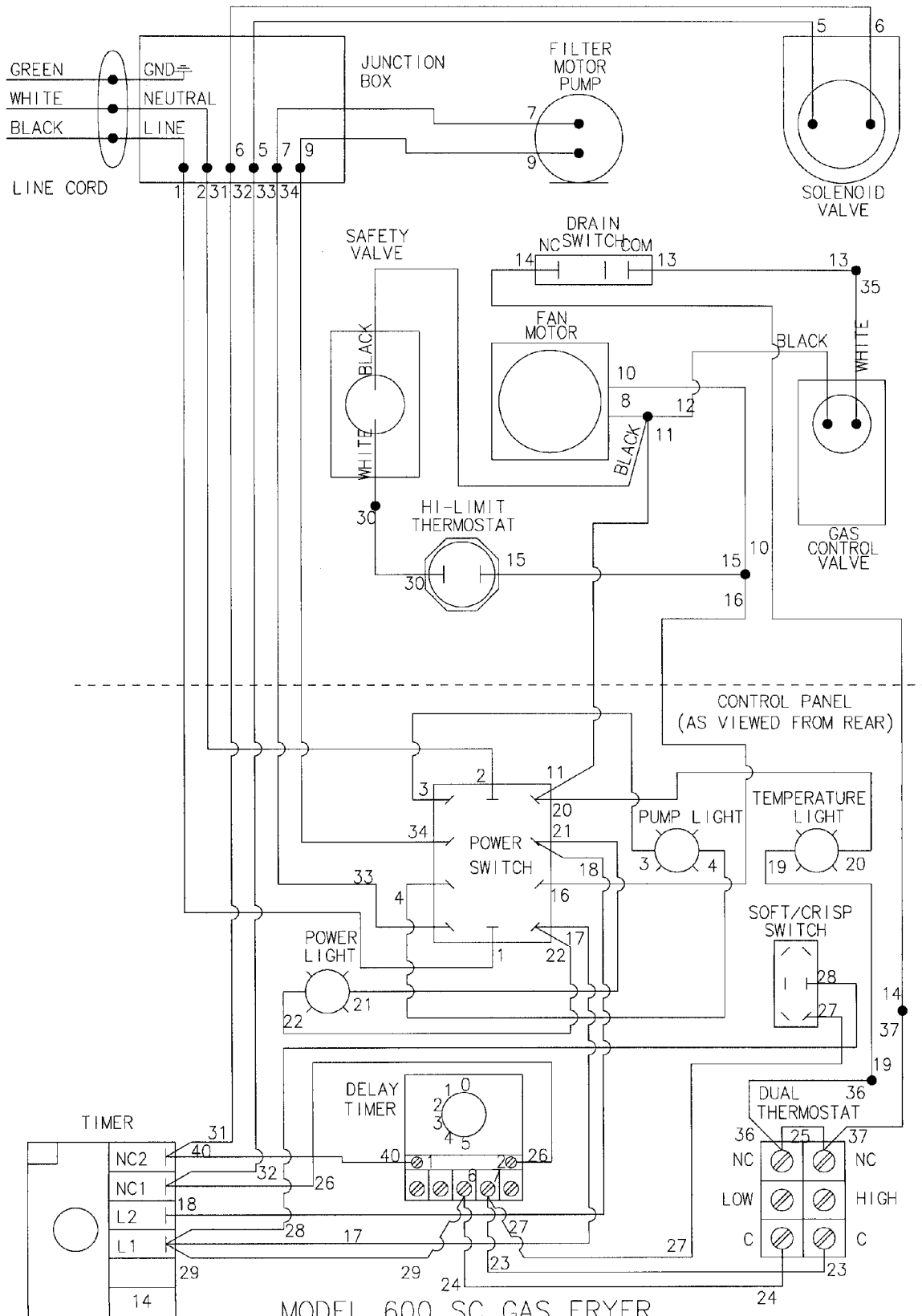
SN: AN0711030 & Above (Fenwal Module)



MODEL 600F
120V 50/60Hz 1PH
HENNY PENNY CORP., EATON, OHIO 45320

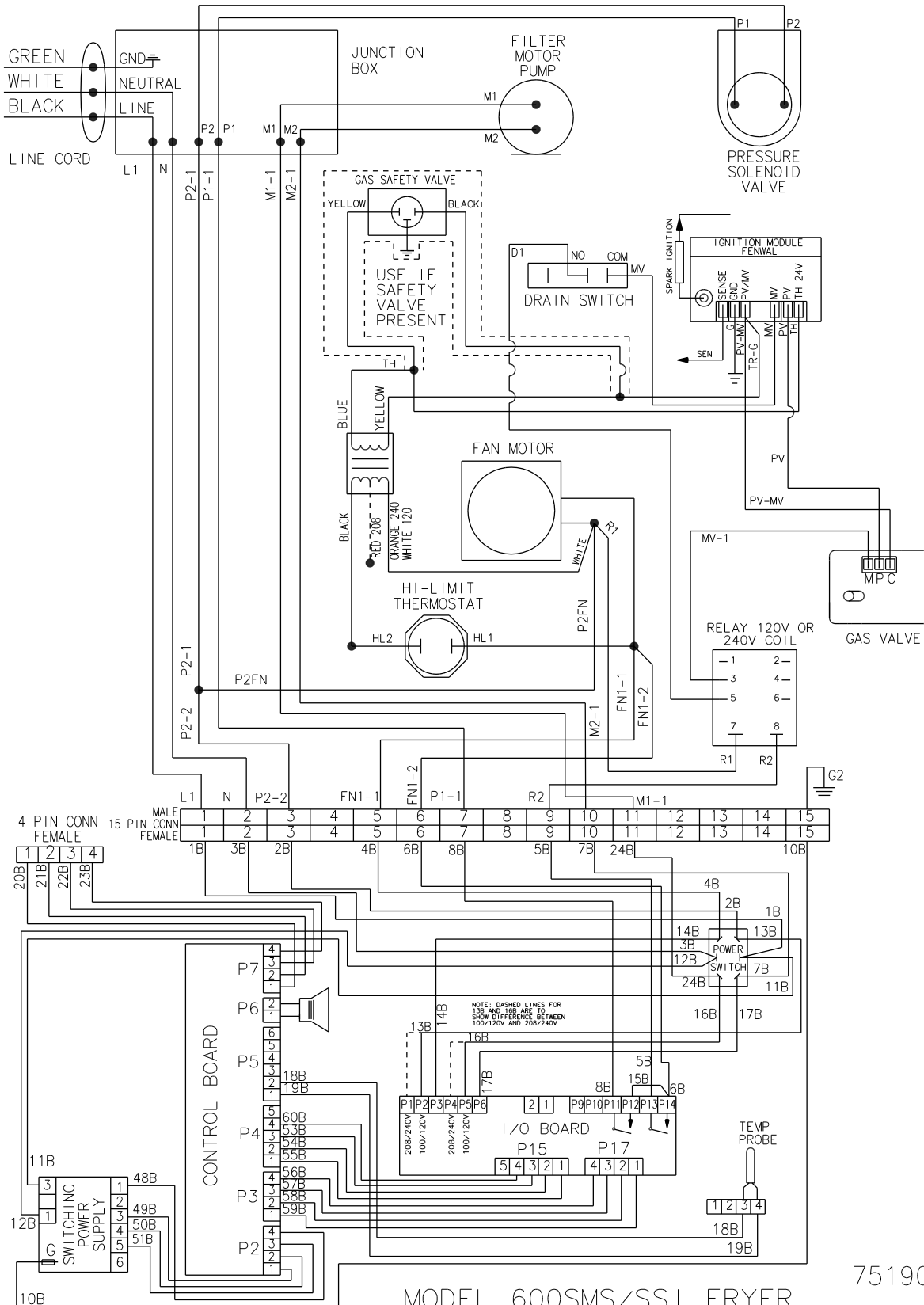
23457

SN: AN0702112 & below
(SN: AN0703021 & above use 75510)



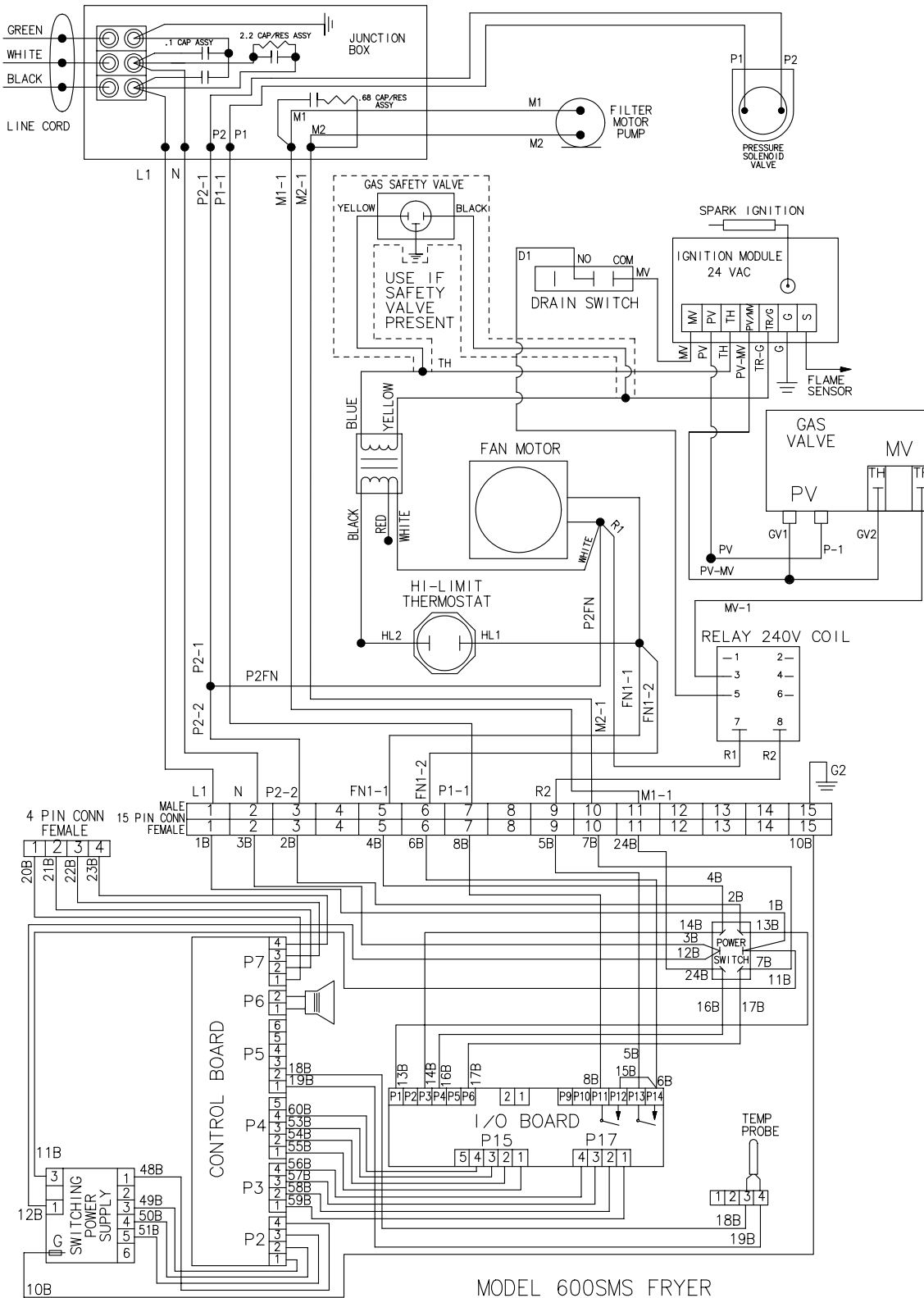
MODEL 600 SC GAS FRYER
120 VOLT 60 HZ 1 PHASE DUAL THERMOSTAT
STANDARD IGNITION VARIABLE TEMPERATURE

17353



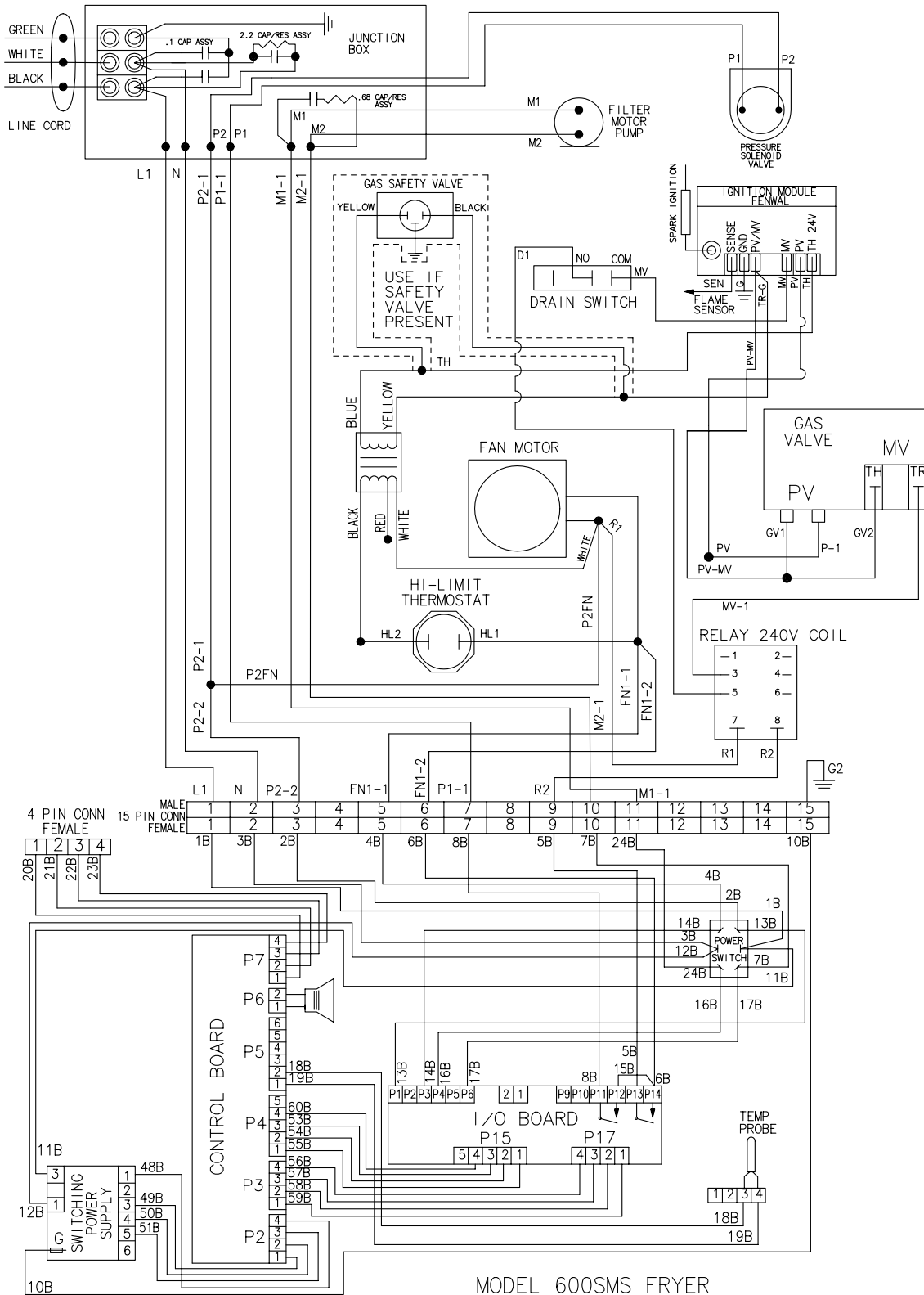
MODEL 600SMS/SSI FRYER
100-240V 50/60HZ 1PH SMS/SSI CONTROL
HENNY PENNY CORP., EATON, OHIO 45320

75190



MODEL 600SMS FRYER
230V 50HZ 1PH SMS SSI CONTROL
HENNY PENNY CORP., EATON, OHIO 45320 75512

SN: AN0703021 to AN0711029 (Robertshaw Module)



MODEL 600SMS FRYER
230V 50HZ 1PH SMS SSI CONTROL
HENNY PENNY CORP., EATON, OHIO 45320

75512

SN: AN0711030 & Above (Fenwal Module)

SECTION 3. PARTS INFORMATION

3-1. INTRODUCTION

This section lists and illustrates the replaceable parts of Henny Penny Model 500, 561 and 600 pressure fryers built after November 6, 2000. If your unit was built prior to that date, some differences may exist. If you have any doubts, please contact your distributor. As with all contacts to your distributor, include the model number and serial number from the nameplate on your unit.

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 fryer damage or personal injury.

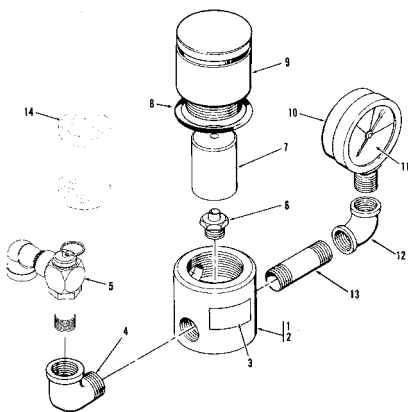
3-3. MODEL VARIATIONS

This section covers model variations due to options, different applications (gas or electric), and to cover the latest design improvements. When you order replacement parts, be sure to check for model variations as stated in the figure title and in the DESCRIPTION column of the parts list.

3-4. HOW TO FIND PARTS

To find the items you want to order, proceed as follows:

1. Use the index of illustrations, paragraph 3-11, to find the page number of the proper illustration.
2. Referring to the illustration, find the part desired and its item number.



(SAMPLE)

HENNY PENNY
Global Foodservice Solutions

Model 500/561/600

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------|-------------|------------------------------|----------------|
| 3-3 | | DEADWEIGHT VALVE ASSEMBLY | |
| 1 | 16924 | VALVE ASSEMBLY, Deadweight | 1 |
| 2 | 56305 | BODY, Deadweight Valve | 1 |
| 3 | 16912 | DECAL, DEADWEIGHT VALVE | 1 |
| 4 | PP01-127 | 1/2 x 1/2 90 Degree Street L | 1 |
| 5 | 99742 | VALVE ASSEMBLY, Relief | 1 |
| 6 | 16918 | DEADWEIGHT ORIFICE | 1 |
| 7 | 16903 | DEADWEIGHT | 1 |
| 8 | 16902 | RING, Cap | 1 |
| 9 | 56307 | CAP, Deadweight Valve | 1 |
| 10 | 16910 | GAUGE, Pressure | 1 |
| 11 | 16914 | GLASS, Pressure Gauge | 1 |
| 12 | 16909 | ELBOW | 1 |
| 13 | 56336 | NIPPLE | 1 |

(SAMPLE)

3-5. SUBASSEMBLIES

In some cases, items in the parts list can be purchased in groups (called subassemblies) instead of purchasing individual parts. The parts list shows these subassemblies by indenting the description of the parts included within the subassembly. For example:

TIMER, Automatic Reset
SWITCH, Timer
LIGHT, Timer Indicator
COIL, Timer Buzzer

The items can be ordered separately (switch, light, or coil), or order the timer, and all three parts are included.

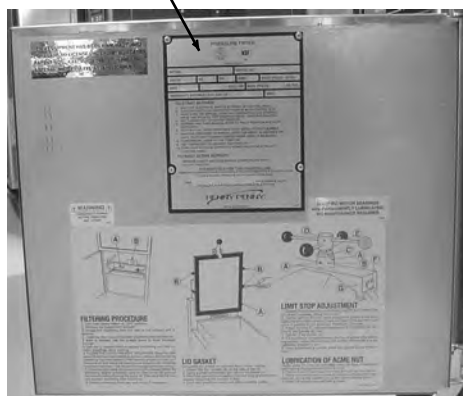
3-6. HOW TO ORDER PARTS

Once you have found the parts to be ordered, write down the following information:

1. From the parts list: **(SAMPLE)**

| | |
|----------------|---------------------------|
| Figure number | <u>3-3</u> |
| Item number | <u>6</u> |
| Part number | <u>16918</u> |
| Description | <u>DEADWEIGHT ORIFICE</u> |
| Page number | <u>3-11</u> |
| Page date code | <u>401</u> |

DATA PLATE



2. From the data plate on your unit: (SAMPLE)

| | |
|---------------|--------------|
| Model number | <u>500</u> |
| Serial number | <u>10133</u> |

3. The following table has been provided as a sample format for you to use in preparing your spare parts orders. By providing all the entries, your distributor will be able to send you the correct parts. Also, prepayment expedites your order.

| From Parts List | | | | | Your Order | | |
|--|-------------|--------------------|----------|----------------|------------------|------------|-------------|
| Figure & Item No. | Part Number | Description | Page No. | Page Date Code | Quantity Ordered | Price Each | Total Price |
| (SAMPLE) | | | | | | | |
| 3-1-16 | 16706 | KNOB, Thermostat | 3-7 | 1001 | 2 | 2.00 | 4.00 |
| 3-2-47 | 16102 | KNOB, Spindle, Red | 3-9 | 401 | 1 | 2.00 | 2.00 |
| MODEL NO. <u>500</u> SERIAL NO. <u>10133</u> | | | | | TOTAL ORDER | | 6.00 |

3-7. PRICES

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

3-8. DELIVERY

Commonly replaced items are stocked by your distributor and are shipped when your order is received. Other parts are ordered, by your distributor, from Henny Penny Corporation. Normally, these are sent to your distributor within 3 working days.

3-9. 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 sender and the carrier at once, so that a claim is properly filed. Refer to warranty in the front of this manual for other rights and limitations.

3-10. RECOMMENDED SPARE PARTS FOR DISTRIBUTORS

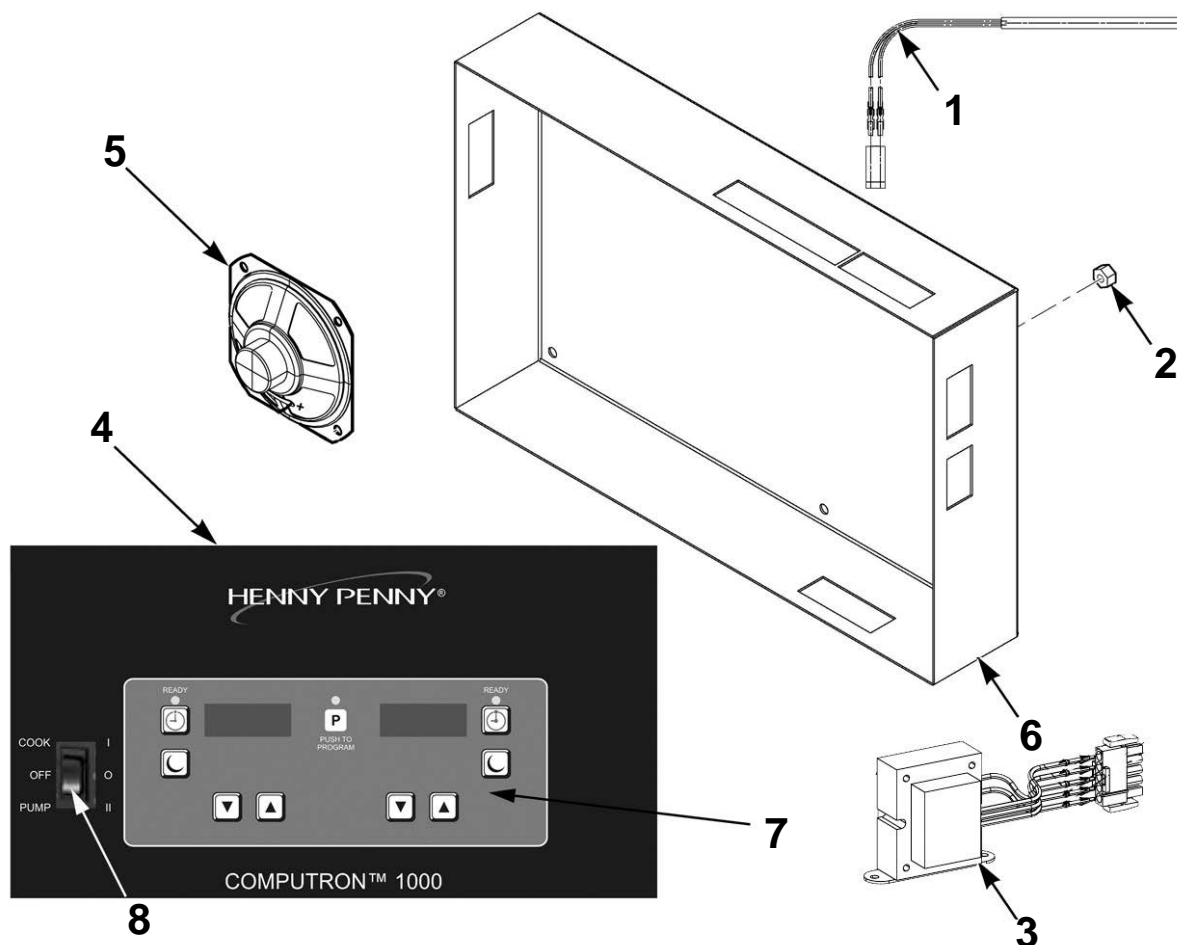
Recommended replacement parts, stocked by your distributor, are indicated with √ in the parts lists. Please use care when ordering recommended parts, because all voltages and variations are marked. Distributors should order parts based upon common voltages and equipment sold in their territory.

3-11. INDEX OF PARTS LIST ILLUSTRATIONS

| Title | Fig. No. | Page No. |
|---|-----------------|-----------------|
| AUTOMATIC RESET TIMER ASSEMBLY | 3-5 | 3-13 |
| COMPUTRON C1000 CONTROL | 3-1 | 3-6 |
| COMPUTRON C2000 CONTROL | 3-2 | 3-7 |
| CONTACTOR and FRAME ASSEMBLY (Single Phase Electric Model) | 3-25 | 3-56 |
| CONTACTOR and FRAME ASSEMBLY (Three Phase Electric Model) | 3-26 | 3-58 |
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| DIRECT-CONNECT ASSEMBLY - MODEL 500 | 3-20 | 3-48 |
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| ELECTRIC CONDUIT ASSEMBLY | 3-6 | 3-15 |
| ELECTRONIC IGNITION ASSEMBLY | 3-29 | 3-64 |
| EXHAUST STACK ASSEMBLY | 3-12 | 3-27 |
| FAN and HIGH TEMPERATURE LIMIT CONTROL (Gas Model) | 3-28 | 3-62 |
| FAST CONTROL PANEL | 3-3 | 3-8 |
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| FILTER MOTOR and PUMP | 3-19 | 3-46 |
| FIREBOX and FLUE ASSEMBLY (Gas Model) | 3-34 | 3-74 |

3-11. INDEX OF PARTS LIST ILLUSTRATIONS (continued)

| Title | Fig. No. | Page No. |
|---|-----------------|-----------------|
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| GAS CONTROL VALVE | 3-32 | 3-70 |
| GAS LINE and BURNER ASSEMBLY - CE, INT'L, and ELECTRONIC IGNITION..... | 3-31 | 3-68 |
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| LID ASSEMBLY | 3-8 | 3-21 |
| LOWER FILTER PLUMBING COMPONENTS (Gas or Electric Model)..... | 3-17 | 3-40 |
| SOLENOID VALVE ASSEMBLY (Gas or Electric Model) | 3-14 | 3-33 |
| STANDARD CONTROL PANEL..... | 3-4 | 3-10 |
| SUPERSORB FILTER ASSEMBLY - Before 3-1-02 | 3-23 | 3-53 |
| SUPERSORB FILTER ASSEMBLY - 3-1-02 & After..... | 3-24 | 3-55 |
| UPPER FILTER PLUMBING COMPONENTS | 3-18 | 3-43 |
| 3 TIER WIRE BASKET (Gas Model)..... | 3-10 | 3-25 |
| 4 TIER WIRE BASKET (Electric Model)..... | 3-11 | 3-26 |



**Figure &
Item No.**

3-1

Part No.

Description

Qty.

√ 1

14952

COMPUTRON C1000 CONTROL

1

√ 1

14953

KIT - 500/561 E/M TO C1000 RETROFIT

1

2

14956

KIT - 600 E/M TO C1000 RETROFIT

1

√ 3

14957

KIT - 600 E/M TO C1000 RETROFIT-CANADA

1

√ 3

14406

KIT - 500/561 E/M TO C1000 RETROFIT-CANADA.....

1

√ 4

140013

KIT-600-EM 120V TO LVC C8000BP.....

1

√ 4

140014

KIT - C1000 120V 600SSI TO C8000.....

1

√ 5

14993

KIT - C1000 240V 600SSI TO C8000.....

1

6

14992

KIT - PROBE - 6 INCH (GAS)

1

7

NS02-005

KIT - PROBE - 3 INCH (ELEC)

1

√ 8

60536

NUT - HEX KEPS - #6-32 C.....

11

9*

60207

ASSY - TRANSFORMER - 24V/230V.....

1

14954

ASSY - TRANSFORMER - 24V/120V.....

1

14955

ASSY - CONTROL - C1000.....

1

ME70-005

ASSY - CONTROL - C1000 - CANADA

1

78269

SPEAKER - 16 OHM - 2 INCH

1

80275

COVER - PCB.....

1

29898

DECAL - C1000 - CONTROL - GM

1

53669

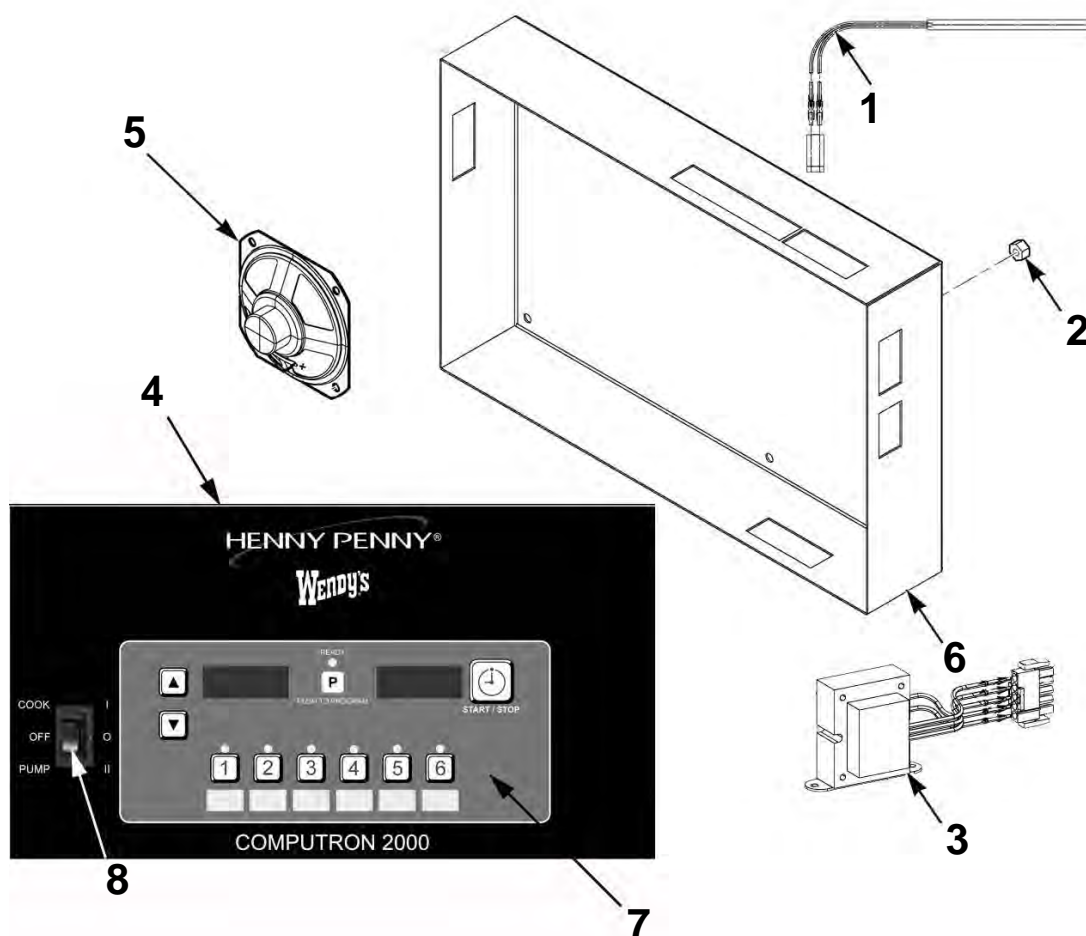
SWITCH - POWER

1

GUARD-POWER SWITCH.....

1

√ Recommended Parts / * not shown -- Starting SNs: Gas - AN0807053 and Electric - AA0807051



**Figure &
Item No.**
3-2

| | Part No. | Description | Qty. |
|-------|----------|--|------|
| | 14896 | COMPUTRON C2000 CONTROL | |
| | 14934 | KIT-500/600 E/M to C2000 WENDY'S RETROFIT..... | 1 |
| | 14934 | KIT-500/600 E/M to C2000 WENDY'S RETRO-CAN.... | 1 |
| ✓ 1 | 14993 | ASSY - PROBE - 6 INCH (GAS)..... | 1 |
| ✓ 1 | 14992 | ASSY - PROBE - 3 INCH (ELEC)..... | 1 |
| 2 | NS02-005 | NUT - HEX KEPS - #6-32 C..... | 11 |
| ✓ 3 | 60536 | ASSY - TRANSFORMER - 24V/230V..... | 1 |
| ✓ 3 | 60207 | ASSY - TRANSFORMER - 24V/120V..... | 1 |
| ✓ 4 | 14958 | CONTROL - 500/600 C2000 WENDY'S FRYER..... | 1 |
| ✓ 4 | 14959 | CONTROL-500/600 C2000 WENDY'S-CANADA.... | 1 |
| ✓ 5 | ME70-005 | SPEAKER - 16 OHM - 2 INCH..... | 1 |
| 6 | 78269 | COVER - PCB..... | 1 |
| 7 | 72123 | DECAL - C2000 - WENDY'S | 1 |
| 7 | 78962 | DECAL - C2000 - WENDY'S - FRENCH | 1 |
| ✓ 8 | 29898 | SWITCH - POWER..... | 1 |
| 9* | 53669 | GUARD - POWER SWITCH | 1 |
| ✓ 10* | 75820 | MENU CARD - WENDY'S - C2000..... | 1 |

✓ Recommended Parts / * not shown -- **Starting SNs:** Gas - AN0801038 and Electric - AA0802059

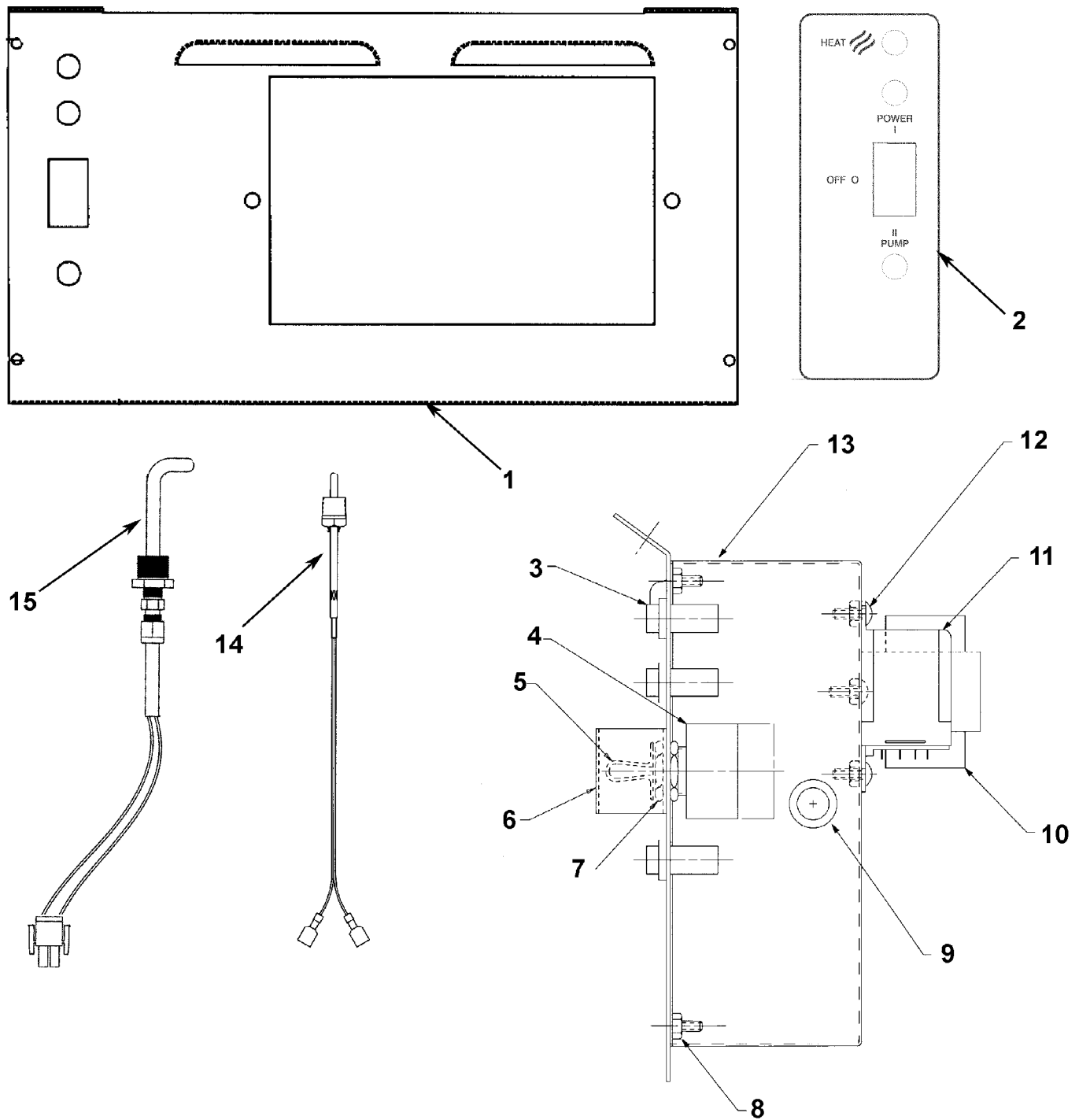


Figure 3-3. FAST Control Panel

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-3 | | FAST CONTROL PANEL | |
| 1 | 51617 | FAST CONTROL PANEL - 500 - 208-240V (KB020JJ & below).... | 1 |
| 1 | 29938 | FAST CONTROL PANEL - 500 - 380-415V (KB020JJ & below).... | 1 |
| 1 | 63751 | FAST CONTROL PANEL - 600-120V (KA021JJ to GA085JB)..... | 1 |
| | 140246 | KIT-PFG600 FAST CONTROL | 1 |
| | 63224 | FAST CONTROL PANEL - 500/600-240V (KB021JJ to HB013JB) (KA021JJ to GA085JB) | 1 |
| 1 | 63225 | FAST CONTROL PANEL CE- 500/600 (KB021JJ to HB013JB) (KA021JJ to GA085JB)..... | 1 |
| 1 | 27472 | FAST CONTROL PANEL-600-100-120V (GA086JB & above)..... | 1 |
| 1 | 27423 | FAST CONTROL PANEL-500/600-240V (HB014JB & above) (GA086JB & above) | 1 |
| 1 | 27424 | FAST CONTROL PANEL- CE-500/600 (HB014JB & above)..... (GA086JB & above) | 1 |
| 2 | 44559 | DECAL - FAST CONTROL - 500 (KB020JJ & below)..... | 1 |
| 2 | 61722 | DECAL - FAST CONTROL - 500/600 (KB021JJ & above)..... (KA021JJ & above)..... | 1 |
| √ 3 | 54085 | LIGHT - CE INDICATOR, GREEN..... | 3 |
| √ 3 | 16624 | LIGHT - INDICATOR, RED | 3 |
| √ 4 | 16640 | SWITCH MAIN ASSY - 4 PDT (KB020JJ & below) | 1 |
| √ 4 | 29898 | SWITCH - POWER (KB021JJ & above) | 1 |
| | | (KA021JJ & above)..... | |
| 5 | 48369 | SWITCH COVER - CE..... | 1 |
| 6 | 18450 | GUARD - SWITCH FRYER | 1 |
| 7 | NS03-018 | NUT - 3/4-32 JAM | 2 |
| 8 | NS02-005 | NUT HEX KEPS #6-32 C..... | 10 |
| 9 | EF02-002 | BUSHING 33/64 P | 1 |
| √ 10 | 30614 | TRANSFORMER - 208/240V PRI-24 VS..... | 1 |
| √ 10 | 35916 | TRANSFORMER - 120V - 50/60 Hz | 1 |
| √ 11 | 30429 | RELAY, 24V COIL - 15A@120V, 10A@240V (Shown) | 1 |
| √ 11* | 60818 | RELAY, 24V COIL - 10A@120V, 12A@240V | 1 |
| 12 | SC01-049 | SCREW #6-32 X 3/8 PH PHD C | 6 |
| 13 | 29921 | BOX - SHIELD (KB020JJ & below)..... | 1 |
| 13 | 63336 | COVER - CONTROL PANEL FAST(KB021JJ & above)..... (KA021JJ & above)..... | 1 |
| √ 14 | 29948 | ASSY - PROBE FAST - ELECTRIC | 1 |
| √ 15 | 29383 | ASSY - PROBE FAST - GAS | 1 |
| 16* | 14908 | KIT - 600 CONV FAST TO SMS INT | 1 |

√ Recommended Parts

*not shown

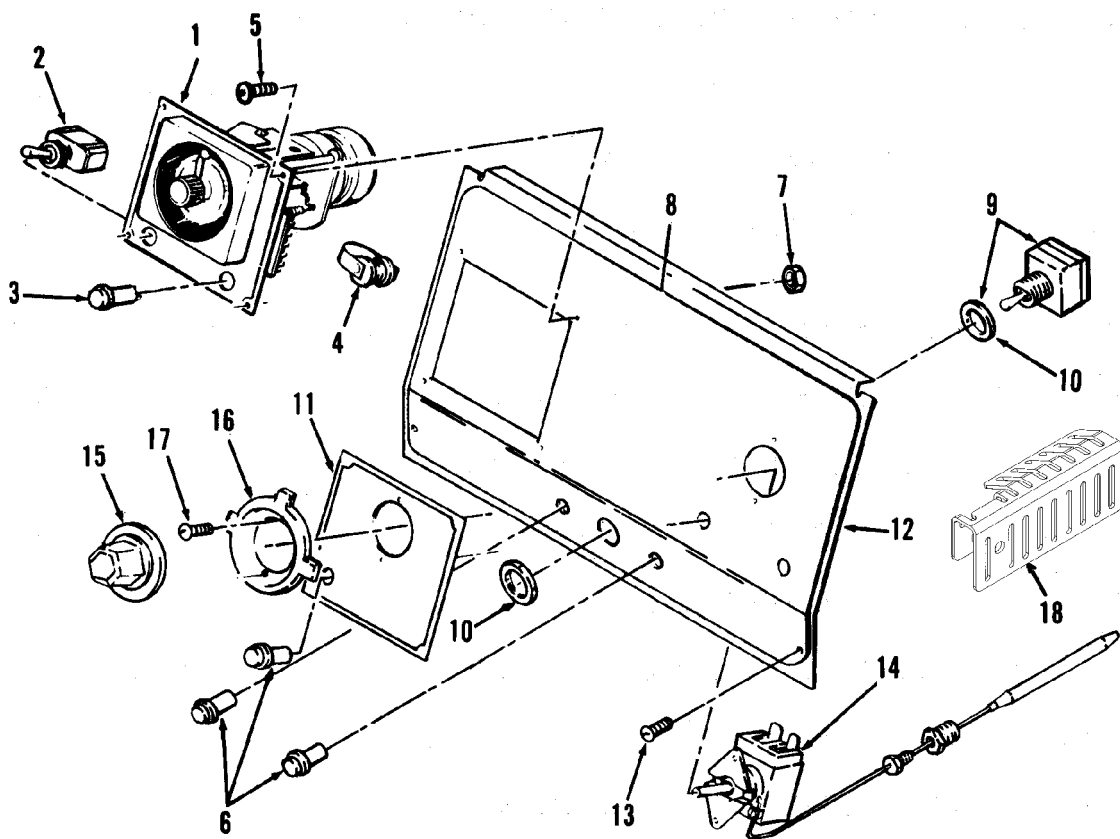


Figure 3-4. Standard Control Panel

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-4 | | STANDARD CONTROL PANEL | |
| | 18425 | ASSY, Control Panel Complete-Bent Panel - 500..... | 1 |
| | 48185 | ASSY, Control Panel Complete-Bent Panel - 561..... | 1 |
| | 16675 | ASSY, Control Panel Complete-Bent Panel - 600..... | 1 |
| √ 1 | 16602 | TIMER ASSY, Automatic Reset, 115 Volt, 60 Hz..... | 1 |
| √ 1 | 16596 | TIMER ASSY, Automatic Reset, 115 Volt, 50 Hz..... | 1 |
| √ 1 | 18301 | TIMER ASSY, Automatic Reset, 208-240 Volt, 60 Hz | 1 |
| √ 1 | 18304 | TIMER ASSY, Automatic Reset, 208-240 Volt, 50 Hz | 1 |
| √ 1 | 17366 | TIMER ASSY, Automatic Reset, 208-240 Volt, 50 Hz - CE..... | 1 |
| √ 2 | 22195 | SWITCH, Timer | 1 |
| √ 3 | 16624 | LIGHT, Timer Indicator | 1 |
| √ 4 | 16659 | COIL, Timer Buzzer, 115 Volt | 1 |
| √ 4 | 18302 | COIL, Timer Buzzer, 220 Volt | 1 |
| 4 | 14283 | KIT, 600, Cont. 120 EM Buzzer | 1 |
| 4 | 14284 | KIT, 500/600, Cont. 230 EM Buzzer | 1 |
| 4 | 14419 | KIT, 500, Cont. 24 EM Buzzer | 1 |
| 5 | SC01-073 | SCREW, Timer..... | 4 |
| √ 6 | 16624 | LIGHT, Indicator | 3 |
| √ 6 | 63609 | LIGHT, Indicator, Temperature - 48 Volt - Gas Models | 1 |
| √ 6 | 54086 | LIGHT, Indicator, Green-CE and Australia - Gas Models..... | 3 |
| 7 | NS02-009 | NUT, Timer | 4 |
| 8 | | DECAL, Control - See chart on next page | 1 |
| √ 9 | 16640 | SWITCH, Main..... | 1 |
| 10 | NS03-018 | NUT, Main Switch | 2 |
| 11 | 16745 | PLATE, Thermostat | 1 |
| 12 | | PANEL, Stud Assy - Control - See chart on next page | 1 |
| 13 | SC04-003 | SCREW, Control Panel | 2 |
| √ 14a | 18382 | THERMOSTAT only, RS KX 365F Max.-CE-500/600 | 1 |
| √ 14b | 14293 | KIT, Thermostat Control-600 (Includes items 15, 16, & 17)..... | 1 |
| √ 14c | 14648 | KIT, Thermostat Control-500/561(Includes items 15, 16, 17, 18).. | 1 |
| 15 | 16706 | KNOB, Thermostat (Included in item 14b & 14c) | 1 |
| 16 | 16704 | BEZEL, Thermostat (Included in item 14b & 14c) | 1 |
| 17 | SC01-023 | SCREW, Thermostat (Included in item 14b & 14c) | 2 |
| 18 | 65183 | ASSY, Pot Capillary Guard - 500/561(Included in item 14c).. | 1 |
| 19* | 32927 | WRAP, Thermostat Capillary | 1 |
| | | FAST Controls (Also see pgs. 3-8 & 3-9 for exploded view & details) | |
| 20* | 61722 | Decal - FAST Controls..... | 1 |
| √ 21* | 29898 | Power Switch | 1 |
| 22* | 18450 | Guard - Power Switch | 1 |
| √ 23* | 30429 | Relay - 15A-125VAC, 10A-250VAC | 1 |
| √ 11 | 60818 | Relay - 24V COIL (120V) | 1 |
| √ 24* | 30614 | Transformer - 208/240 V - Pri 24 VS | 1 |
| √ 25* | 54085 | Indicator Light - Green - CE..... | 3 |
| 26* | 27472 | Control Panel Assy. - FAST - 600 - 100-120V | 1 |
| 26* | 27423 | Control Panel Assy. - FAST - 500/600 - 240V..... | 1 |
| √ 27* | 29948 | Temperature Probe - FAST - 500 | 1 |
| √ 27* | 29383 | Temperature Probe - FAST - 600 | 1 |

√ Recommended Parts/* Not shown

Standard Control Panel

| Serial Number | Description | 500 | 561 | 600 |
|----------------------|--------------------------------|------------|------------|------------|
| KB020JJ & Below | Control Decal | 64427 | - | - |
| | Control Decal-Wendy's | 61570 | - | - |
| | Control Decal-Pollo Campero | 61572 | - | - |
| | Control Panel Stud Assy | 18439 | - | - |
| KB029JJ & Below | Control Decal | - | 64428 | - |
| | Control Panel Stud Assy | - | 17524 | - |
| KA020JJ & Below | Control Decal | - | - | 64429 |
| | Control Decal-Wendy's | - | - | 61571 |
| | Control Decal-Pollo Campero | - | - | 61580 |
| | Control Decal-Pollo Campero-CE | - | - | 61754 |
| | Control Panel Stud Assy | - | - | 16701 |
| KB021JJ to HB013JB | Control Decal | 61554 | - | - |
| | Control Decal-Wendy's | 61570 | - | - |
| | Control Decal-Pollo Campero | 61572 | - | - |
| | Control Panel Stud Assy | 63230 | - | - |
| KB030JJ to HB016JB | Control Decal | - | 61709 | - |
| | Control Panel Stud Assy | - | 63230 | - |
| KA021JJ to GA085JB | Control Decal | - | - | 61555 |
| | Control Decal-Wendy's | - | - | 61571 |
| | Control Decal-Pollo Campero | - | - | 61580 |
| | Control Panel Stud Assy | - | - | 63230 |
| | Control Decal-Pollo Campero-CE | - | - | 61754 |
| HB014JB & Above | Control Decal | 61554 | - | - |
| | Control Decal-Wendy's | 61570 | - | - |
| | Control Decal-Pollo Campero | 61572 | - | - |
| | Control Panel Stud Assy | 27396 | - | - |
| HB017JB & Above | Control Decal | - | 61709 | - |
| | Control Panel Stud Assy | - | 27396 | - |
| GA086JB & Above | Control Decal | - | - | 61555 |
| | Control Decal-Wendy's | - | - | 61571 |
| | Control Decal-Pollo Campero | - | - | 61580 |
| | Control Decal-Pollo Campero-CE | - | - | 61754 |
| | Control Panel Stud Assy | - | - | 27396 |

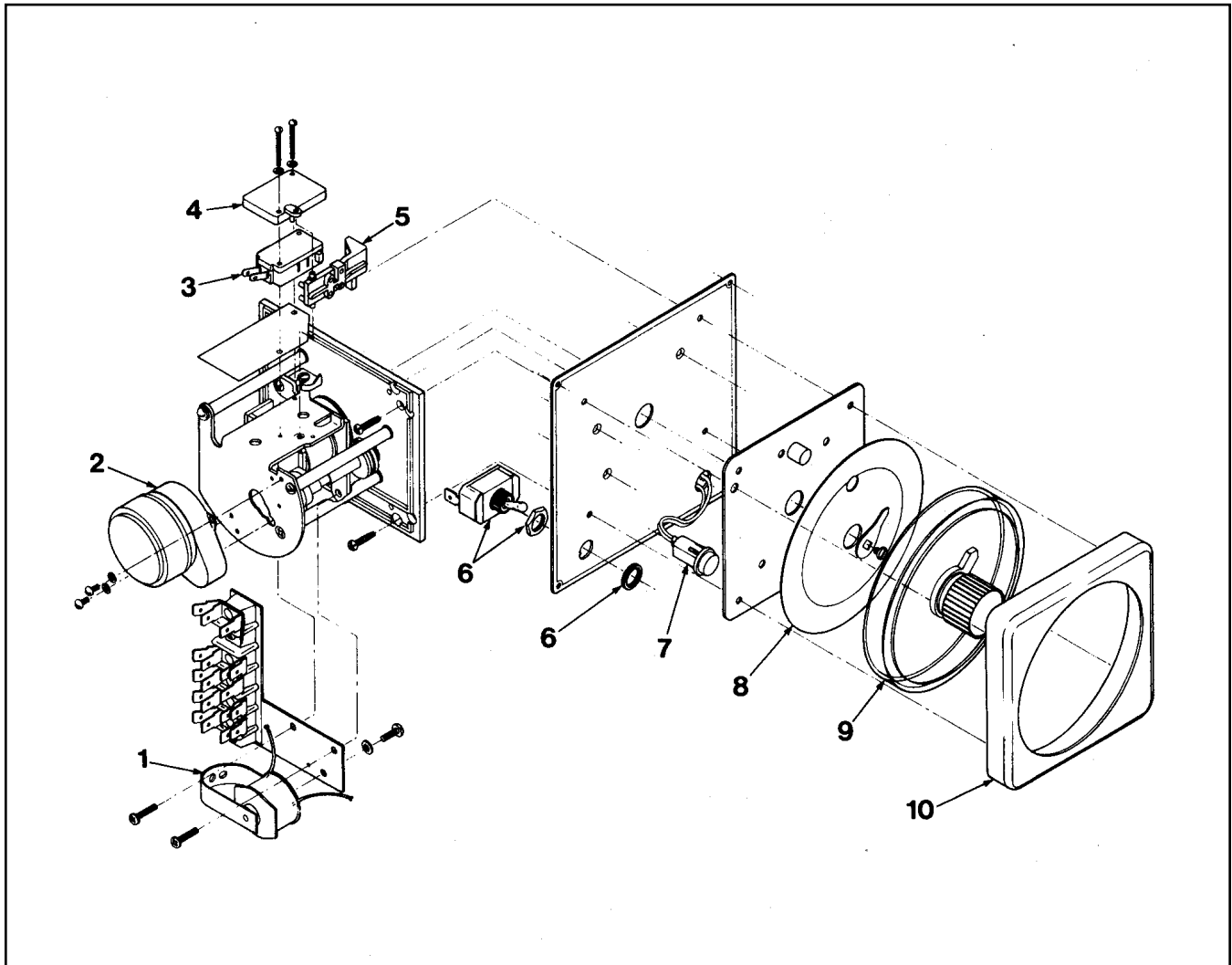


Figure 3-5. Automatic Reset Timer Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|------------------------------------|----------------------|
| 3-5 | | AUTOMATIC RESET TIMER ASSEMBLY | |
| √ 1 | 16659 | BUZZER COIL ASSY, 120 V | 1 |
| √ 1 | 18302 | BUZZER COIL ASSY, 208-240 V | 1 |
| √ 2 | 16673 | TIMER MOTOR, 120 V | 1 |
| √ 2 | 18303 | TIMER MOTOR, 208-240 V | 1 |
| √ 3 | 16671 | TIMER MICROSWITCH | 1 |
| √ 4 | 18771 | MICROSWITCH MOUNTING PLATE..... | 1 |
| √ 5 | 18772 | MICROSWITCH ACTUATOR ARM..... | 1 |
| √ 6 | 22195 | ON/OFF SWITCH (includes nut) | 1 |
| √ 7 | 16624 | INDICATOR LIGHT | 1 |
| √ 9 | 16371 | KNOB & POINTER ASSY..... | 1 |
| √ 10 | 16657 | BEZEL..... | 1 |

√ Recommended Parts

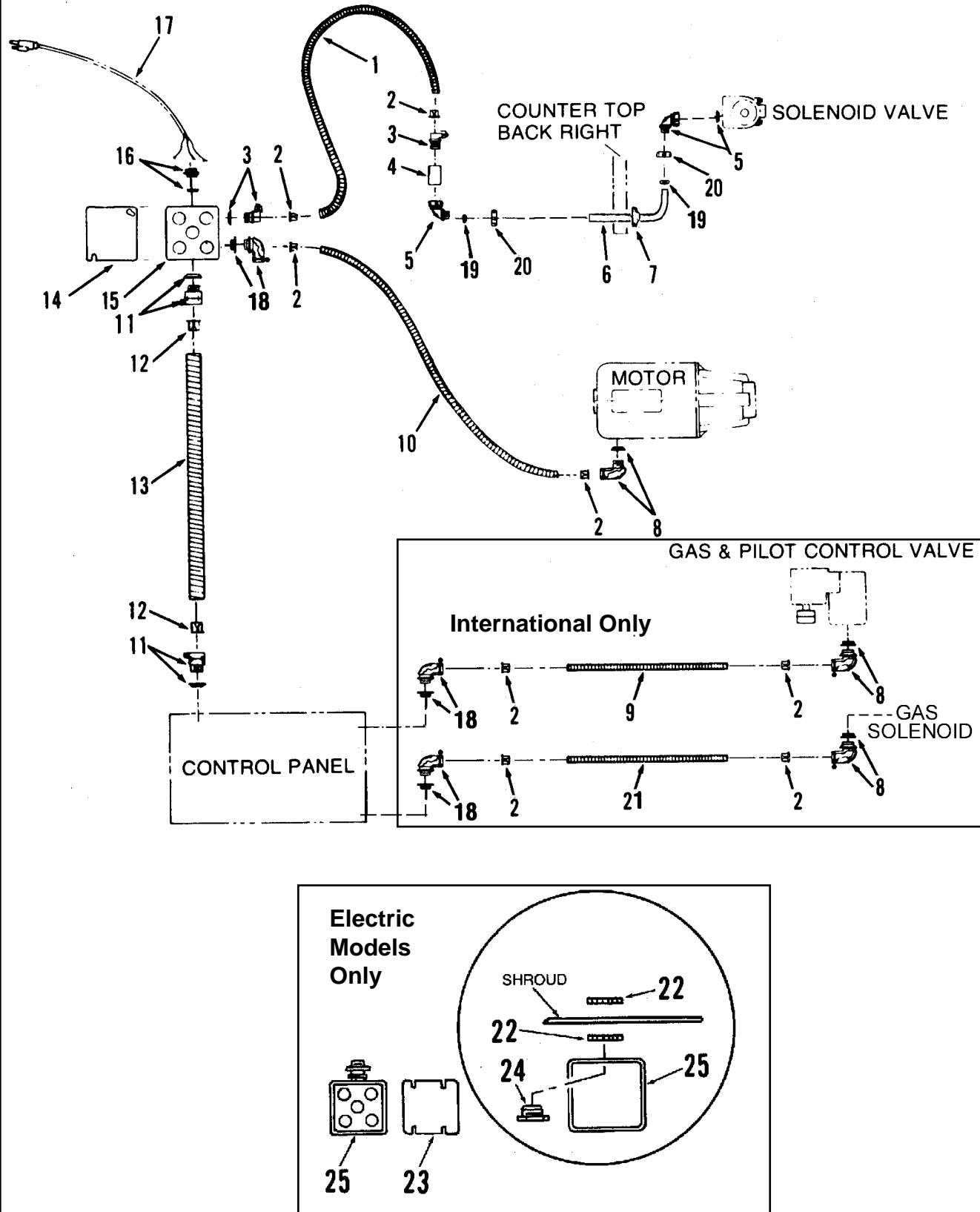


Figure 3-6. Electric Conduit Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-6 | | ELECTRIC CONDUIT ASSEMBLY | |
| 1 | 18527 | CONDUIT, Flexible..... | 1 |
| 2 | 18105 | BUSHING, Anti Short | 8 |
| 3 | 18111 | CONNECTOR, Conduit | 2 |
| 4 | FP01-018 | COUPLING, Pipe | 1 |
| 5 | 18113 | CONNECTOR, Conduit, 90° | 2 |
| 6 | 59218 | TUBE, Conduit - Solenoid..... | 1 |
| 7 | 16804 | GROMMET, Umbrella | 1 |
| 8 | 18107 | CONNECTOR, Conduit, 90° | 1 |
| 9 | 17221 | CONDUIT, Flexible | 1 |
| 9 | 33866 | CONDUIT, Flexible-CE and Australia | 1 |
| 10 | 30291 | CONDUIT, Flexible | 1 |
| 11 | 18104 | CONNECTOR, Conduit | 2 |
| 12 | 18108 | BUSHING, Anti Short | 2 |
| 13 | 33628 | CONDUIT, Flexible | 1 |
| 14 | 18101 | COVER, Junction Box | 1 |
| 15 | 18102 | BOX, Junction | 1 |
| 15 | 54965 | BOX, Junction w/cover-Splash Proof - CE and Australia .. | 1 |
| 16 | 18103 | CONNECTOR, Power Cord | 1 |
| 17 | 53656 | CORD, Power, With Grounded Plug - Gas Models only... | 1 |
| 17 | 34823 | CORD, Power-CE and Australia - Gas Models only | 1 |
| 18 | 18644 | CONDUIT CONNECTOR | 1 |
| 19 | 16817 | SLEEVE, Teflon..... | 2 |
| 20 | 16809 | NUT, Fitting..... | 2 |
| 21 | 44814 | CONDUIT, Flexible..... | 1 |
| 22 | 19617 | NUT, Lock, 3/4 inch | 2 |
| 23 | 19708 | COVER, Junction Box..... | 1 |
| 23 | 44485 | COVER, Junctn. Box, Water Tight, CE & Australia (500). | 1 |
| 23 | 32779 | COVER, Junction Box, Water Tight, CE (600) | 1 |
| 24 | 19616 | NIPPLE, 3/4 inch Chase | 1 |
| 25 | 19707 | BOX, Main Power Junction..... | 1 |
| 25 | 48437 | BOX, Junction, Water Tight -CE (model 500)..... | 1 |
| 25 | 32740 | BOX, Junction, Water Tight -CE (model 600)..... | 1 |
| √26* | 51390 | EMC Filter Assy.-CE and Australia | 1 |
| 27* | 19923 | TRANSFORMER, Large - 480 Volt..... | 1 |

√ Recommended Parts

*not shown

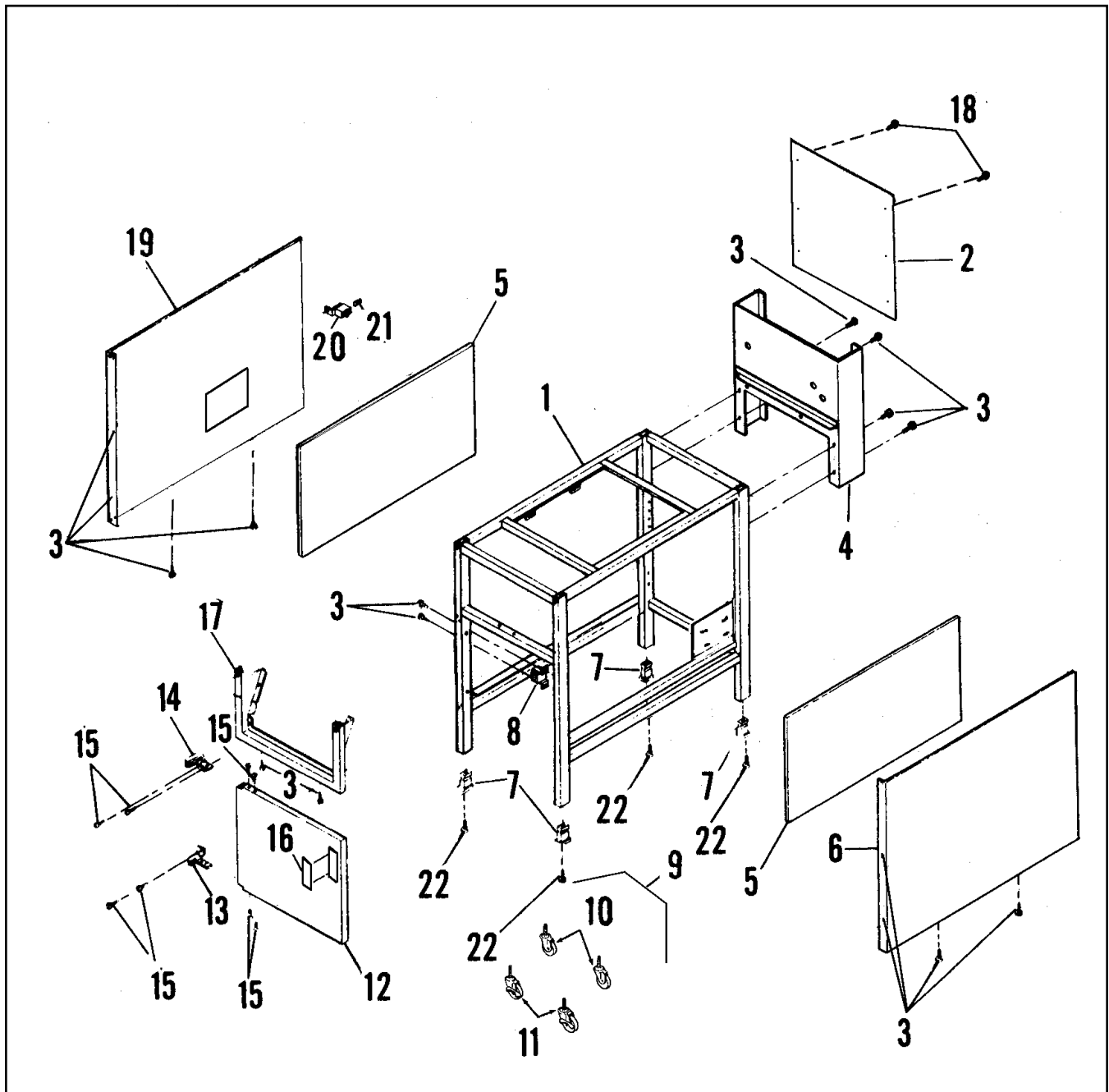


Figure 3-7. Frame and Cabinet Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-7 | | FRAME AND CABINET ASSEMBLY | |
| 1 | | FRAME ASSEMBLY- See chart on next page | 1 |
| 2 | | COVER, Back Shroud- See chart on next page | 1 |
| 3 | SC03-005 | SCREW, Panels and Bracket, Sheet Metal | 22 |
| 4 | | SHROUD ASSEMBLY- See chart on next page | 1 |
| 5 | 59730 | INSULATION, Side Panel, (Gas only) | 2 |
| 5 | 59732 | INSULATION, Side Panel - CE (Gas only) | 2 |
| 6 | | PANEL, Right Side, SS - See chart on next page | 1 |
| 6 | 24255 | PANEL, Right Side, - CE and Australia (Gas only) (KA021JJ & above) | 1 |
| 7 | 54225 | INSERT, Aluminum Feet - 1 in. x 1 in. | 4 |
| 7 | 17612 | INSERT, Aluminum Feet - 1 in. x 1-1/2 in. | 4 |
| 8 | 59230 | BRACKET, Magnetic Catch | 1 |
| 8 | 17002 | MAGNET | 1 |
| 9 | 03007 | CASTER, Assembly | 1 |
| 10 | 17630 | CASTER, Less Brake | 2 |
| 11 | 17629 | CASTER, w/Brake | 2 |
| 10 | 151564 | CASTER 3 IN. SWIVEL STEM HD. | 2 |
| 11 | 151563 | CASTER 3 IN. SWIVEL W/BRAKE HD. | 5 |
| 12 | 17639 | DOOR ASSY, Complete (KB020JJ & below-elec) | 1 |
| | | (KA020JJ & below-gas) | |
| 12 | 58849 | DOOR ASSY, Complete (KB021JJ & above-elec) | 1 |
| | | (KA021JJ & above-gas) | |
| 13 | 17620 | HINGE, Bottom Door | 1 |
| 14 | 17618 | HINGE, Top Door | 1 |
| 15 | SC01-072 | SCREW, Door Hinge | 8 |
| 16 | 41836 | HANDLE, Door | 1 |
| 17 | | PANEL, Frt, SS - See chart on next page | 1 |
| 18 | SC04-003 | SCREW, Back Shroud | 6 |
| 19 | | PANEL, Side Left, SS- See chart on next page | 1 |
| 19 | 24254 | PANEL, Side Left,- CE and Australia (Gas only) | 1 |
| | | (KA021JJ & above) | |
| 20 | 17627 | LUG, Grounding | 1 |
| 21 | 17611 | SCREW, Grounding Lug | 1 |
| 22 | SC01-143 | 5/8-18x4 Hex Hd (bright finish) (adjust. legs) | 4 |
| 22 | SC01-067 | 5/8-18x3-1/4 Hex Hd (black finish) (adjust. legs) | 4 |
| 23* | NS03-050 | NUTSERT, #8-32 Steel CAD Plated (hinge nutserts) .. | 4 |
| 24* | SC01-234 | SCREW, #8-32x1/2 PH Flat Hd (Door to Frame) | 4 |

* not shown

Frame and Cabinet Assembly

| Serial Number | Description | 500 | 561 | 600 |
|--------------------|-------------------|-------|-------|-------|
| KB020JJ & Below | Front Panel | 17602 | - | - |
| | Frame Assy(short) | N/A | - | - |
| | Frame Assy(long) | N/A | - | - |
| | Right Side Panel | 17606 | - | - |
| | Left Side Panel | 17604 | - | - |
| KB029JJ & Below | Front Panel | - | 17602 | - |
| | Frame Assy(short) | - | N/A | - |
| | Frame Assy(long) | - | N/A | - |
| | Right Side Panel | - | 48047 | - |
| | Left Side Panel | - | 17604 | - |
| KA020JJ & Below | Front Panel | - | - | 17602 |
| | Back Shroud Cover | - | - | 17346 |
| | Shroud Assy | - | - | 18740 |
| | Frame Assy(short) | - | - | N/A |
| | Frame Assy(long) | - | - | N/A |
| | Right Side Panel | - | - | 17606 |
| | Left Side Panel | - | - | 17604 |
| KB021JJ to HB013JB | Back Shroud Cover | 64255 | - | - |
| | Shroud Assy | 67900 | - | - |
| | Front Panel | 56974 | | |
| | Frame Assy(long) | 64018 | - | - |
| | Frame Assy(short) | 64017 | | |
| | Right Side Panel | 56972 | - | - |
| | Left Side Panel | 56973 | - | - |
| KB030JJ to HB016JB | Back Shroud Cover | - | 64255 | - |
| | Shroud Assy | - | 67900 | - |
| | Front Panel | - | 56974 | - |
| | Frame Assy(long) | | 64018 | |
| | Frame Assy(short) | | 64017 | |
| | Right Side Panel | - | 56972 | |
| | Left Side Panel | - | 56973 | |
| KA021JJ to GA085JB | Back Shroud Cover | - | - | 64255 |
| | Shroud Assy | - | - | 67900 |
| | Front Panel | - | - | 56974 |
| | Frame Assy(long) | | | 64018 |
| | Frame Assy(short) | | | 64017 |
| | Right Side Panel | - | - | 56972 |
| | Left Side Panel | | - | 56973 |

(Continued on following page)

Frame and Cabinet Assembly

| Serial Number | Description | 500 | 561 | 600 |
|-----------------|-------------------|-------|-------|-------|
| HB014JB & Above | Back Shroud Cover | 24534 | - | - |
| | Shroud Assy | 67900 | - | - |
| | Front Panel | 83195 | - | - |
| | Frame Assy(short) | 23679 | - | - |
| | Frame Assy(long) | 26854 | - | - |
| | Right Side Panel | 56972 | - | - |
| | Left Side Panel | 56973 | - | - |
| | | | | |
| HB017JB & Above | Back Shroud Cover | - | 24534 | - |
| | Shroud Assy | - | 67900 | - |
| | Front Panel | - | 83195 | - |
| | Frame Assy(short) | - | 23679 | - |
| | Frame Assy(long) | - | 26854 | - |
| | Right Side Panel | - | 56972 | - |
| | Left Side Panel | - | 56973 | - |
| | | | | |
| GA086JB & Above | Back Shroud Cover | - | - | 24534 |
| | Shroud Assy | - | - | 67900 |
| | Front Panel | - | - | 83195 |
| | Frame Assy(short) | - | - | 23679 |
| | Frame Assy(long) | - | - | 26854 |
| | Right Side Panel | - | - | 56972 |
| | Left Side Panel | - | - | 56973 |
| | | | | |

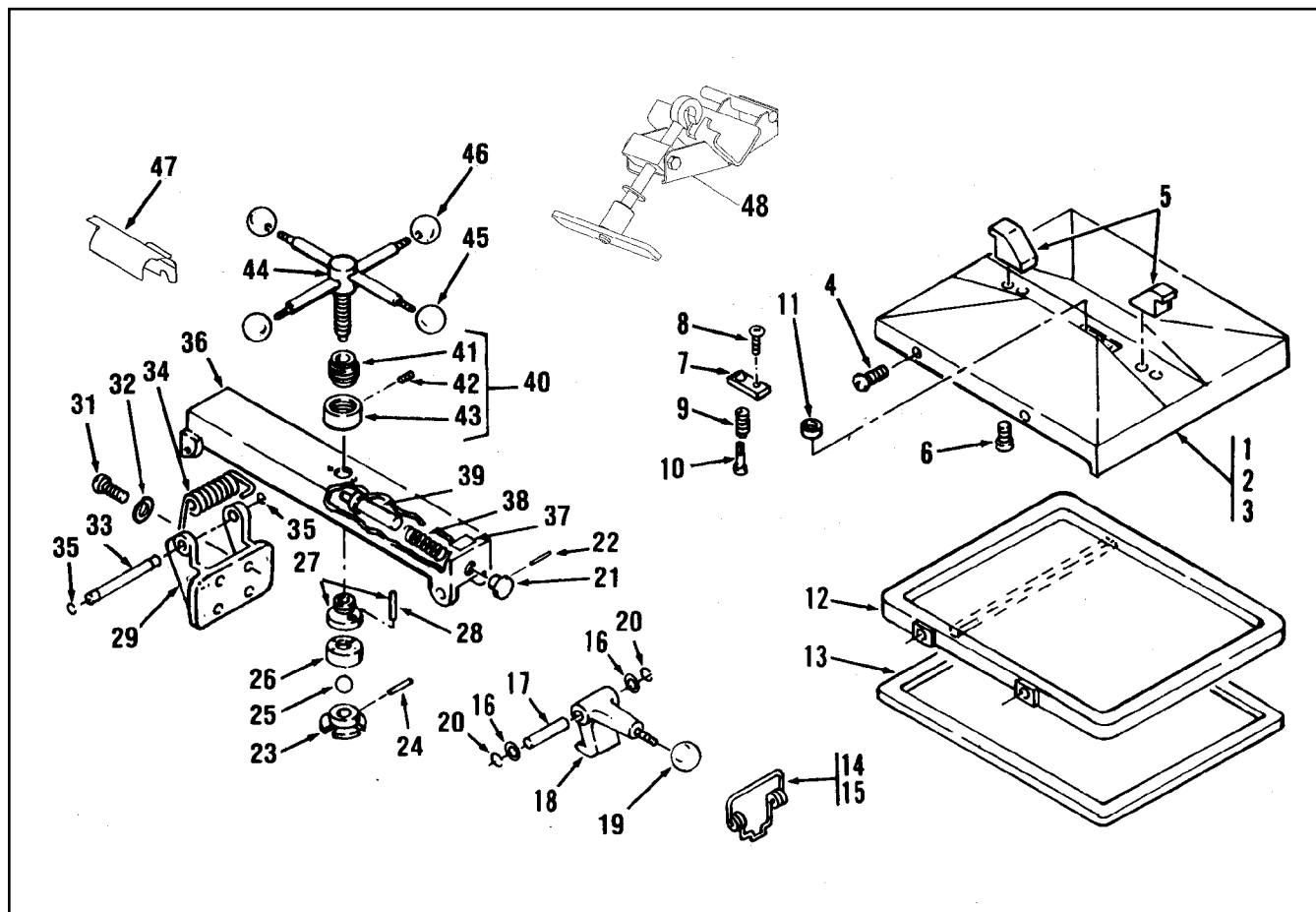


Figure 3-8. Lid Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-8 | | LID ASSEMBLY | |
| 1 | 16170 | LID ASSEMBLY | 1 |
| 2 | 16169 | COVER ASSEMBLY | 1 |
| 3 | 16155 | COVER, Lid | 1 |
| 4 | SC01-083 | SCREW, Lid Cover | 4 |
| 5 | 16133 | HOOK, Cover Retaining | 2 |
| 6 | SC06-027 | SCREW, Retaining Hook | 4 |
| 7 | 16166 | RETAINER | 1 |
| 8 | SC06-010 | SCREW, Retaining Hook (Allen Head) | 1 |
| 9 | 16165 | SPRING, Return | 1 |
| 10 | 16164 | PIN, Locking | 1 |
| 11 | 16163 | BALL, Seat | 1 |

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-8 Cont'd. | | | |
| 12 | 16119 | LINER, Inner Lid..... | 1 |
| √ 13 | 16120 | GASKET, Reversible, Inner Lid Liner. | 1 |
| √ 14 | 16199 | KIT, Latch Spring | 1 |
| 15 | 33480 | SPRING | 1 |
| 16 | 16198 | SPACER..... | 2 |
| 17 | 16197 | PIN, Latch..... | 1 |
| √ 18 | 16116 | LATCH, Lid | 1 |
| 19 | 16102 | KNOB, Latch | 1 |
| 20 | 16121 | RING, Tru-Arc Latch..... | 2 |
| 21 | 16137 | KNOB, Retaining Pin | 1 |
| 22 | 16138 | PIN, Knob Roll | 1 |
| 23 | 16157 | COLLAR, Locking | 1 |
| 23 | 27325 | COLLAR, Locking - CE | 1 |
| 24 | 16158 | PIN, Locking Collar..... | 1 |
| 24 | 27351 | PIN, Locking Collar - CE | 1 |
| 25 | 16159 | BALL, Thrust..... | 1 |
| 26 | 27326 | NUT, Idle | 1 |
| 27 | 27329 | NUT, Acme | 1 |
| 28 | 16162 | PIN, Acme Nut | 2 |
| √ 29 | 16112 | HINGE, Lid Assembly..... | 1 |
| 31 | SC01-081 | SCREW, Lid Hinge..... | 4 |
| 32 | LW01-010 | WASHER, Lock, Lid Hinge | 4 |
| 33 | 16110 | PIN, Lid Hinge..... | 1 |
| √ 34 | 75293 | HINGE, Lid Spring..... | 1 |
| 35 | 16111 | RING, Retainer, Tru-Arc, Hinge..... | 2 |
| 36 | 16154 | BAR, Center Cross | 1 |
| 36 | 26884 | BAR, Center Cross - CE | 1 |
| 37 | 36099 | DECAL, DANGER..... | 1 |
| 38 | 16136 | SPRING, Retaining Pin | 1 |
| 39 | 16135 | COVER, Retaining Pin | 1 |
| 40 | 16171 | STOP, Limit Assembly..... | 1 |
| 41 | 16153 | STOP, Limit | 1 |
| 42 | 16156 | SCREW, Set, Limit Stop Collar..... | 2 |
| 43 | 16152 | COLLAR, Limit Stop | 2 |
| 44 | 16168 | SPINDLE ASSEMBLY..... | 1 |
| 44 | 26911 | SPINDLE ASSEMBLY - CE | 1 |
| 45 | 16102 | KNOB, Spindle, Red..... | 1 |
| 46 | 16101 | KNOB, Spindle, Black..... | 3 |
| 47 | 29587 | COVER, Spring | 1 |
| √ 48 | 14960 | KIT, Spring Loading Tool | 1 |

√ Recommended Parts

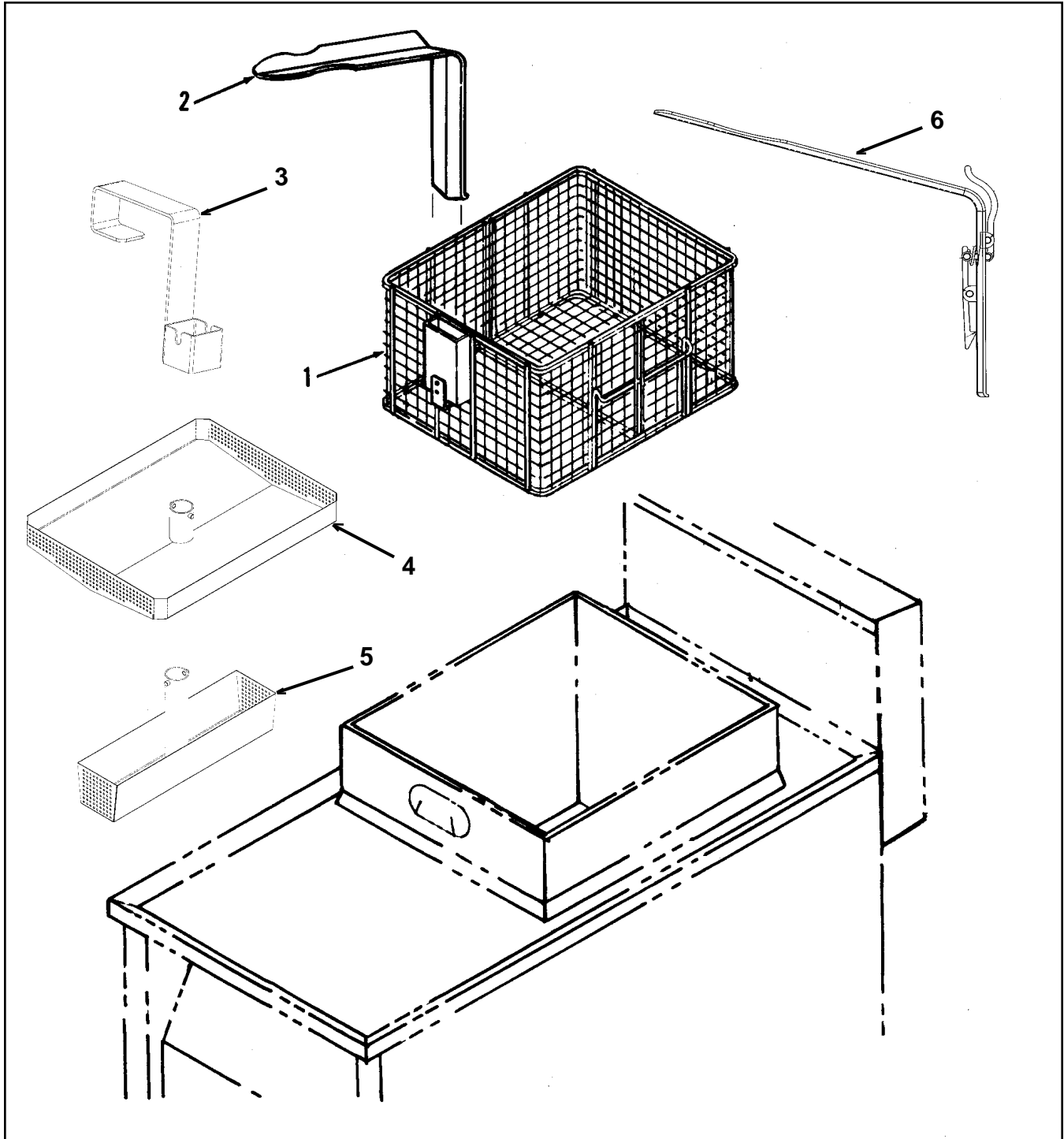


Figure 3-9. Fry Basket (Gas or Electric Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-9 | | FRY BASKET (Gas or Electric Model) | |
| 1 | 56075 | BASKET, Model 561 | 1 |
| 1 | 55424 | BASKET, Full Basket w/Bail Handle - Model 561 | 1 |
| 1 | 17801 | BASKET, Without Legs, Gas Model Only | 1 |
| 1 | 19501 | BASKET, With Legs, Electric Model Only | 1 |
| 1 | 19507 | BASKET, Expanded - PFE500 | 1 |
| 2 | 19502 | HANDLE | 1 |
| 2 | 48115 | HANDLE, Basket - Model 561 | 1 |
| 3 | 24438 | ASSY, Weld-Crumb Basket Handle..... | 1 |
| 4 | 03357 | ASSY, Weld-Crumb Pan/Tube-PFE-500 w/Handle..... | 1 |
| 4 | 03363 | ASSY, Weld-Crumb Pan/Tube-PFE-561 w/Handle..... | 1 |
| 5 | 03397 | ASSY, Weld-Crumb Pan/Tube-PFG-600 w/Handle | 1 |
| 6 | 64071 | HANDLE, Locking Assembly | 1 |
| 7* | 19535 | 1/2 SIZE BASKET Support - Model 500/600 | 1 |
| 7* | 73037 | 1/2 SIZE Basket Support - Model 500..... | 1 |
| 8* | 19509 | 1/2 SIZE Basket - Model 500/600 | 2 |
| 8* | 73025 | 1/2 SIZE Basket - Model 500 | 2 |
| 8* | 71371 | BASKET, Chicken Filet (McDs) - Model 500 | 1 |
| 8* | 72009 | BASKET, Chicken Filet (McDs) - Model 600 | 1 |
| 9* | 72294 | INSERT, Drop-in Fillet Basket (McDs)..... | 1 |

* not shown

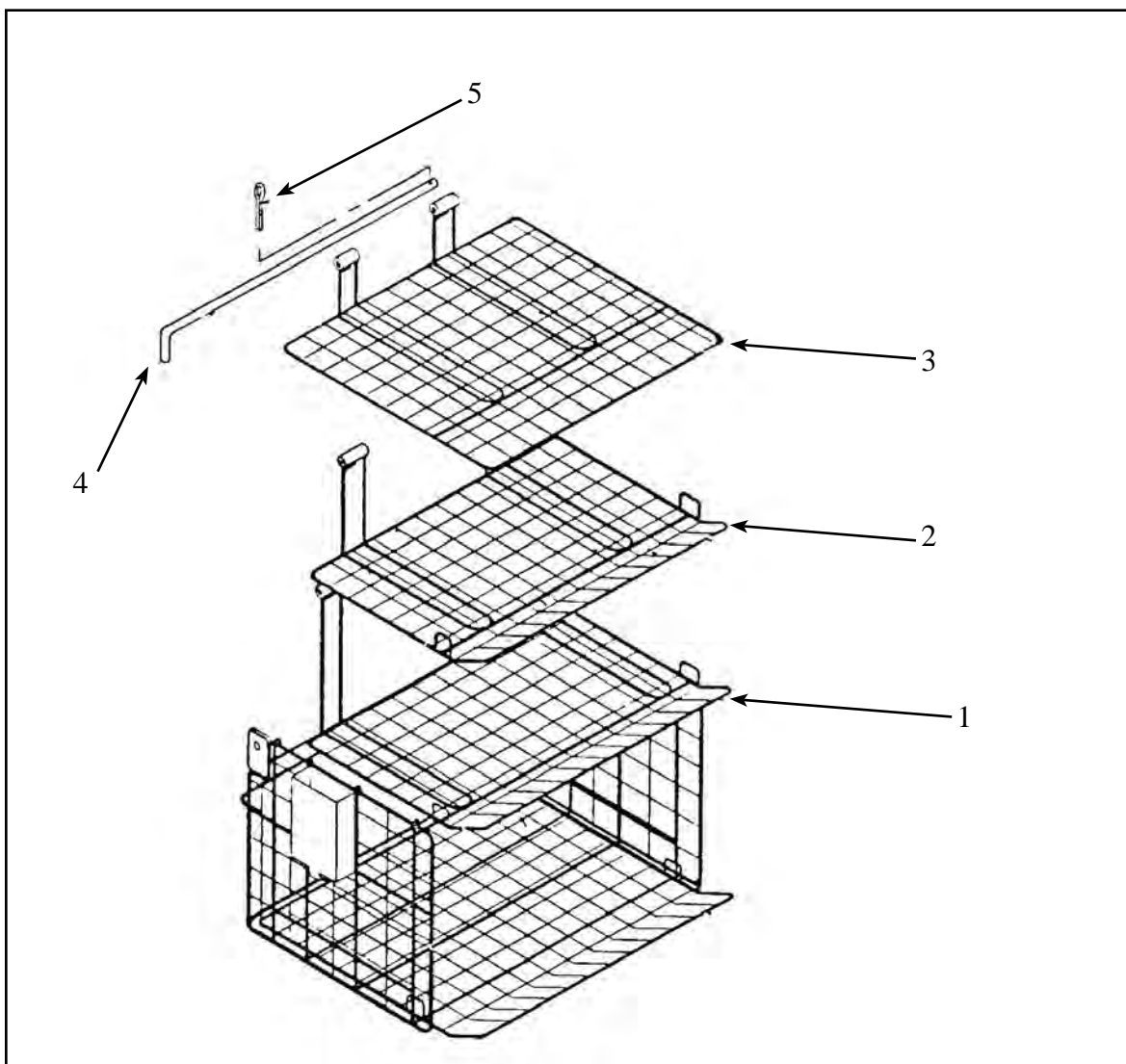


Figure 3-10. 3 Tier Wire Basket (Gas Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | QTY. |
|-------------------------|-------------|-----------------------------|------|
| 3-10 | 64058 | STAINLESS STEEL BASKET..... | 1 |
| 1 | 64060 | SHELF, 2nd | 1 |
| 2 | 64061 | SHELF, 3rd | 1 |
| 3 | 64062 | COVER..... | 1 |
| 4 | 19536 | ROD, Pivot | 1 |
| 5 | PN01 -001 | PIN, Cotter..... | 1 |

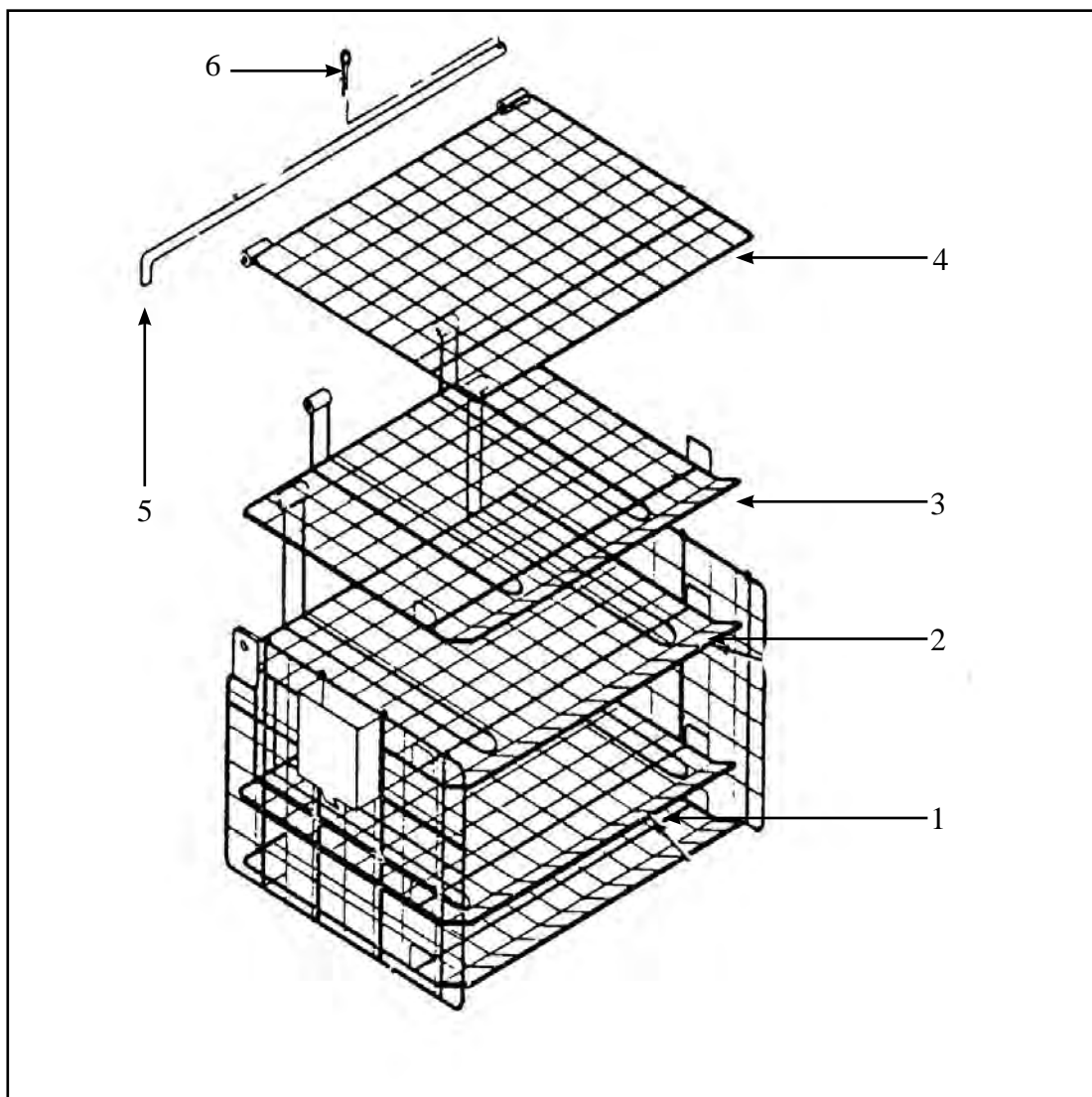


Figure 3-11. 4 Tier Wire Basket (Electric Model)

| ITEM NO. | PART NUMBER | DESCRIPTION | QTY. |
|----------|-------------|--|------|
| 3-11 | 63039 | STAINLESS STEEL BASKET | 1 |
| 1 | 63043 | SHELF, 2nd | 1 |
| 2 | 63044 | SHELF, 3rd | 1 |
| 3 | 63045 | SHELF, 4th | 1 |
| 4 | 63046 | COVER..... | 1 |
| 5 | 19536 | ROD, Pivot. | 1 |
| 6 | PN01 -001 | PIN, Cotter..... | 1 |
| 7* | 24900 | BASKET-TIER - 3.375 Hook Height (Malaysia) | 1 |

* not shown

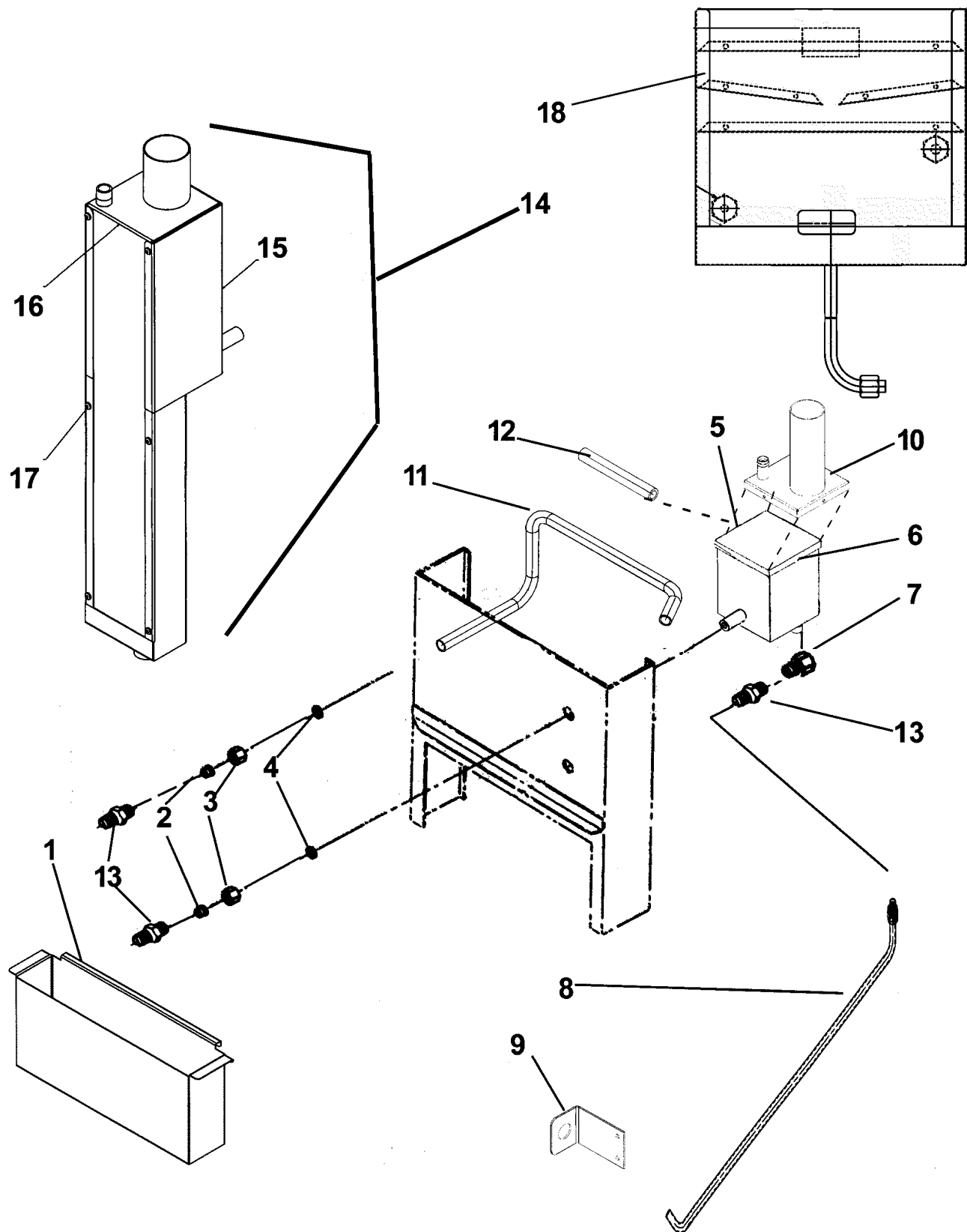


Figure 3-12. Exhaust Stack Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-12 | | EXHAUST STACK ASSEMBLY | |
| 1 | 68086 | PAN, Condensate Drain | 1 |
| 1 | 64274 | PAN, Condensate Drain-Short (CFA-SN: JB095JA to HB013JB) | 1 |
| 2 | 16817 | FITTING, Teflon Sleeve | 2 |
| 3 | 16809 | NUT, Fitting..... | 2 |
| 4 | 16804 | UMBRELLA GROMMET | 2 |
| 5 | 58852 | CONDENSATE BOX - Bottom- See chart on next page | 1 |
| 6 | SC02-016 | SCREW, #8-32-AB x 1/2 PH PHD S | 4 |
| 7 | FP01-122 | REDUCER, 3/8 to 1/2 BI..... | 1 |
| 8 | | TUBE, Condensation Assembly- See chart on next page | 1 |
| 9 | 63992 | BRACKET, Condensation Hose | 1 |
| 10 | 64013 | CONDENSATE BOX - Top- See chart on next page | 1 |
| 11 | | TUBE, Deadweight- See chart on next page | 1 |
| 12 | | HOSE, Deadweight to Steam Box- See chart on next page | 1 |
| 13 | 16807 | CONNECTOR, Male..... | 3 |
| 14 | 65724 | ASSY, Condensate Box- See chart on next page | 1 |
| 15 | 65725 | WELD ASSY, Steam Box - Outer | 1 |
| 16 | 65726 | WELD ASSY, Steam Box - Inner | 1 |
| 17 | SC04-003 | SCREW, #8-32 x 3/8 PH PHD S | 6 |
| 18 | 21302 | ASSY, Exhaust Stack - 500/561 - SN: KB020JJ & Below..... | 1 |

Exhaust Stack Assembly

| Item No. | Serial Number | Description | 500 | 561 | 600 |
|----------|--------------------|------------------------|-------|-------|-------|
| 8 | KB020JJ & Below | Condensation Line Assy | 18506 | - | - |
| 8 | KB029JJ & Below | Condensation Line Assy | - | 55432 | - |
| 8 | KA020JJ & Below | Condensation Line Assy | - | - | 16838 |
| 11 | | Dead Weight Tube SS | - | - | 16854 |
| 8 | KB021JJ to BB016JA | Condensation Line Assy | 14320 | - | - |
| 10 | | Condensate Box Top | 64013 | - | - |
| 11 | | Dead Weight Tube SS | 59221 | - | - |
| 12 | | Flex Hose To Cond. Box | 63195 | - | - |
| 14 | | Condensate Box | 58852 | - | - |
| 8 | KB030JJ to BB055JA | Condensation Line Assy | - | 14320 | - |
| 10 | | Condensate Box Top | - | 64013 | - |
| 11 | | Dead Weight Tube SS | - | 59221 | - |
| 12 | | Flex Hose To Cond. Box | - | 63195 | - |
| 14 | | Condensate Box | - | 58852 | - |
| 8 | KA021JJ to BA026JA | Condensation Line Assy | - | - | 14320 |
| 10 | | Condensate Box Top | - | - | 64013 |
| 11 | | Dead Weight Tube SS | - | - | 59221 |
| 12 | | Flex Hose To Cond. Box | - | - | 63195 |
| 14 | | Condensate Box | - | - | 58852 |
| 8 | BB017JA to EB015JB | Condensation Line Assy | 64016 | - | - |
| 10 | | Condensate Box Top | 64013 | - | - |
| 11 | | Dead Weight Tube SS | 59221 | - | - |
| 12 | | Flex Hose To Cond. Box | 63195 | - | - |
| 14 | | Condensate Box | 58852 | - | - |
| 8 | BB056JA to EB019JB | Condensation Line Assy | - | 64016 | - |
| 10 | | Condensate Box Top | - | 64013 | - |
| 11 | | Dead Weight Tube SS | - | 59221 | - |
| 12 | | Flex Hose To Cond. Box | - | 63195 | - |
| 14 | | Condensate Box | - | 58852 | - |
| 8 | BA027JA to EA014JB | Condensation Line Assy | - | - | 64016 |
| 10 | | Condensate Box Top | - | - | 64013 |
| 11 | | Dead Weight Tube SS | - | - | 59221 |
| 12 | | Flex Hose To Cond. Box | - | - | 63195 |
| 14 | | Condensate Box | - | - | 58852 |

(Continued on following page)

Exhaust Stack Assembly

| Item No. | Serial Number | Description | 500 | 561 | 600 |
|----------|----------------------------|------------------------|-----------|-----------|-----------|
| 8 | EB016JB to HB013JB | Condensation Line Assy | 24998 | - | - |
| 10 | (except EB018JB & EB019HB) | Condensate Box Top | use 65724 | - | - |
| 11 | | Dead Weight Tube SS | 65621 | - | - |
| 12 | | Flex Hose To Cond. Box | 52124 | - | - |
| 5 | | Condensate Box Bottom | use 65724 | - | - |
| 14 | | Condensate Box | use 65724 | - | - |
| 8 | EB020JB to HB016JB | Condensation Line Assy | - | 24998 | - |
| 10 | | Condensate Box Top | - | use 65724 | - |
| 11 | | Dead Weight Tube SS | - | 65621 | - |
| 12 | | Flex Hose To Cond. Box | - | 52124 | - |
| 5 | | Condensate Box Bottom | - | use 65724 | - |
| 14 | | Condensate Box | - | use 65724 | - |
| 8 | EA015JB to GA085JB | Condensation Line Assy | - | - | 24998 |
| 10 | | Condensate Box Top | - | - | use 65724 |
| 11 | | Dead Weight Tube SS | - | - | 65621 |
| 12 | | Flex Hose To Cond. Box | - | - | 52124 |
| 5 | | Condensate Box Bottom | - | - | use 65724 |
| 14 | | Condensate Box | - | - | use 65724 |
| 8 | HB014JB & Above | Condensation Line Assy | 69009 | - | - |
| 11 | | Dead Weight Tube SS | 65621 | - | - |
| 12 | | Flex Hose To Cond. Box | 52124 | - | - |
| 14 | | Condensate Box | 65724 | - | - |
| 8 | HB017JB & Above | Condensation Line Assy | - | 69009 | - |
| 11 | | Dead Weight Tube SS | - | 65621 | - |
| 12 | | Flex Hose To Cond. Box | - | 52124 | - |
| 14 | | Condensate Box | - | 65724 | - |
| 8 | GA086JB & Above | Condensation Line Assy | - | - | 69009 |
| 11 | | Dead Weight Tube SS | - | - | 65621 |
| 12 | | Flex Hose To Cond. Box | - | - | 52124 |
| 14 | | Condensate Box | - | - | 65724 |

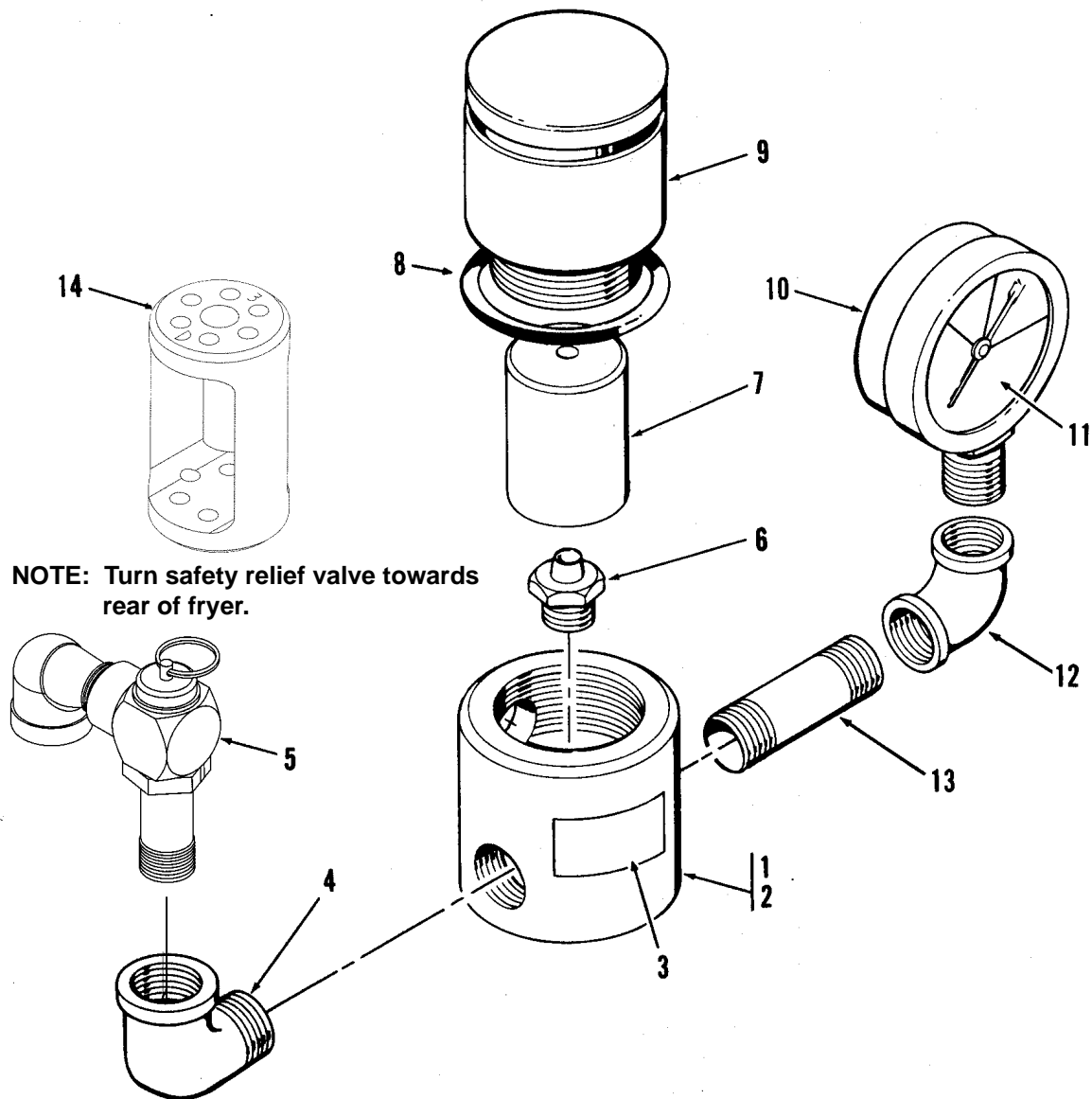


Figure 3-13. Deadweight Valve Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-13 | | DEADWEIGHT VALVE ASSEMBLY | |
| 1 | 16924 | VALVE ASSEMBLY, Deadweight | 1 |
| 2 | 56305 | BODY, Deadweight Valve | 1 |
| 3 | 16912 | DECAL, DEADWEIGHT VALVE..... | 1 |
| 4 | FP01-127 | 1/2 x 1/2 90 Degree Street L | 1 |
| √ 5 | 59742 | VALVE ASSEMBLY, Relief..... | 1 |
| 6 | 16918 | DEADWEIGHT ORIFICE | 1 |
| 6 | 27910 | DEADWEIGHT ORIFICE - 3 lb. (use w/28922) | 1 |
| 7 | 16903 | DEADWEIGHT - 12 lb..... | 1 |
| 7 | 81343 | DEADWEIGHT - 11 lb (Malaysia). | 1 |
| 7 | 28922 | DEADWEIGHT - 3 lb (use w/27910)..... | 1 |
| 7 | 32729 | DEADWEIGHT - 7 lb..... | 1 |
| 8 | 16902 | RING, Cap..... | 1 |
| 9 | 56307 | CAP, Deadweight Valve | 1 |
| √ 10 | 16910 | GAUGE, Pressure | 1 |
| 11 | 16914 | GLASS, Pressure Gauge | 1 |
| 12 | 16909 | ELBOW | 1 |
| 13 | 56636 | NIPPLE | 1 |
| 14 | 65449 | DEADWEIGHT - 3 lb. | 1 |

√ Recommended Parts

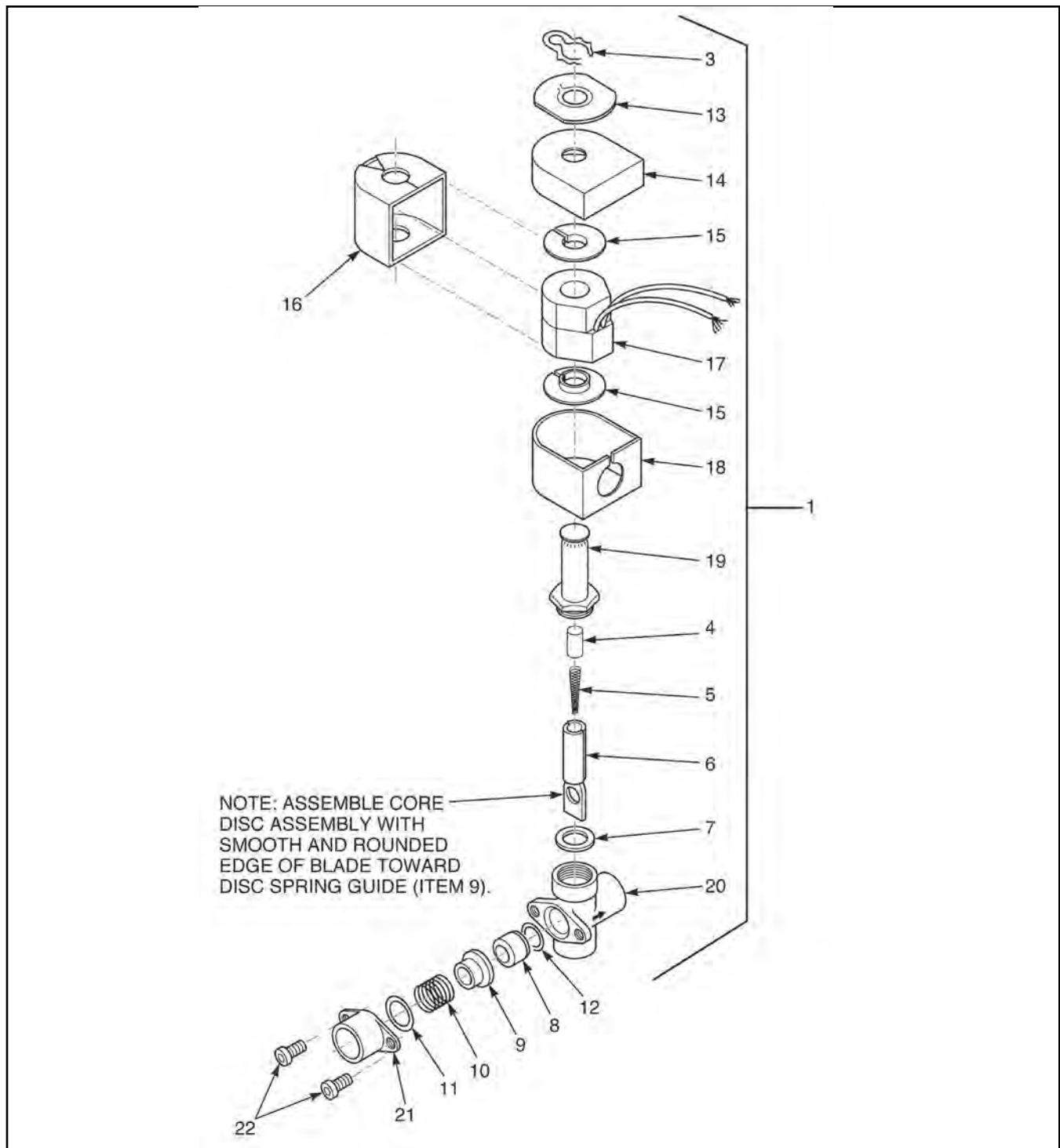


Figure 3-14. Solenoid Valve Assembly (Gas or Electric Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-14 | | SOLENOID VALVE ASSEMBLY (Gas or Electric Model) | |
| 1 | 17121 | VALVE, Solenoid, 120 Volt, 60 Cycle..... | 1 |
| 1 | 18724 | VALVE, Solenoid, 208-240 Volt, 50 Cycle | 1 |
| 1 | 18721 | VALVE, Solenoid, 208/240 Volt, 60 Cycle | 1 |
| 1 | 29515 | VALVE, Solenoid, 24 Volt, 60 Cycle..... | 1 |
| 1 | 29698 | VALVE, Solenoid, 24 Volt, 50 Cycle..... | 1 |
| 1 | 54945 | VALVE, Solenoid, 208-240 Volt, 50 Cycle-CE | 1 |
| 1 | 54971 | VALVE, Solenoid, 24 Volt, 50 Cycle-CE | 1 |
| √ 2 | 17120 | KIT, Solenoid Valve Repair | 1 |
| 3 | 17101 | CLIP, Retaining | 1 |
| 4 | 17109 | RETAINER, Spring | 1 |
| 5 | 17110 | SPRING, Core | 1 |
| 6 | 17111 | CORE, Disc Assembly | 1 |
| 7 | 17112 | GASKET, Bonnet | 1 |
| 8 | 17114 | SEAT, Teflon | 1 |
| 9 | 17115 | GUIDE, Disc Spring | 1 |
| 10 | 17116 | SPRING, Disc | 1 |
| 11 | 17117 | RING, Spring Retainer..... | 1 |
| 12 | 17122 | SEAT, O-Ring Seal | 1 |
| √ 13 | 17102 | PLATE, Solenoid Name | 1 |
| √ 14 | 17103 | COVER, Coil Housing..... | 1 |
| √ 15 | 17104 | WASHER, Coil | 2 |
| √ 16 | 17105 | YOKE, Coil | 1 |
| √ 17 | 17106 | COIL, 120 Volt, 60 Cycle..... | 1 |
| √ 17 | 18706 | COIL, 208/240 Volt, 60 Cycle..... | 1 |
| √ 17 | 18726 | COIL, 208-240 Volt, 50 Cycle | 1 |
| √ 17 | 29547 | COIL, 24 Volt, 60 Cycle..... | 1 |
| √ 17 | 29575 | COIL, 24 Volt, 50 Cycle..... | 1 |
| √ 18 | 17123 | HOUSING, Coil | 1 |
| √ 19 | 17108 | BONNET, Solenoid..... | 1 |
| √ 20 | 17113 | BODY, Solenoid Valve..... | 1 |
| √ 21 | 17118 | ADAPTER, Pipe | 1 |
| √ 22 | SC01-132 | SCREW, Adapter..... | 2 |

√ Recommended Parts

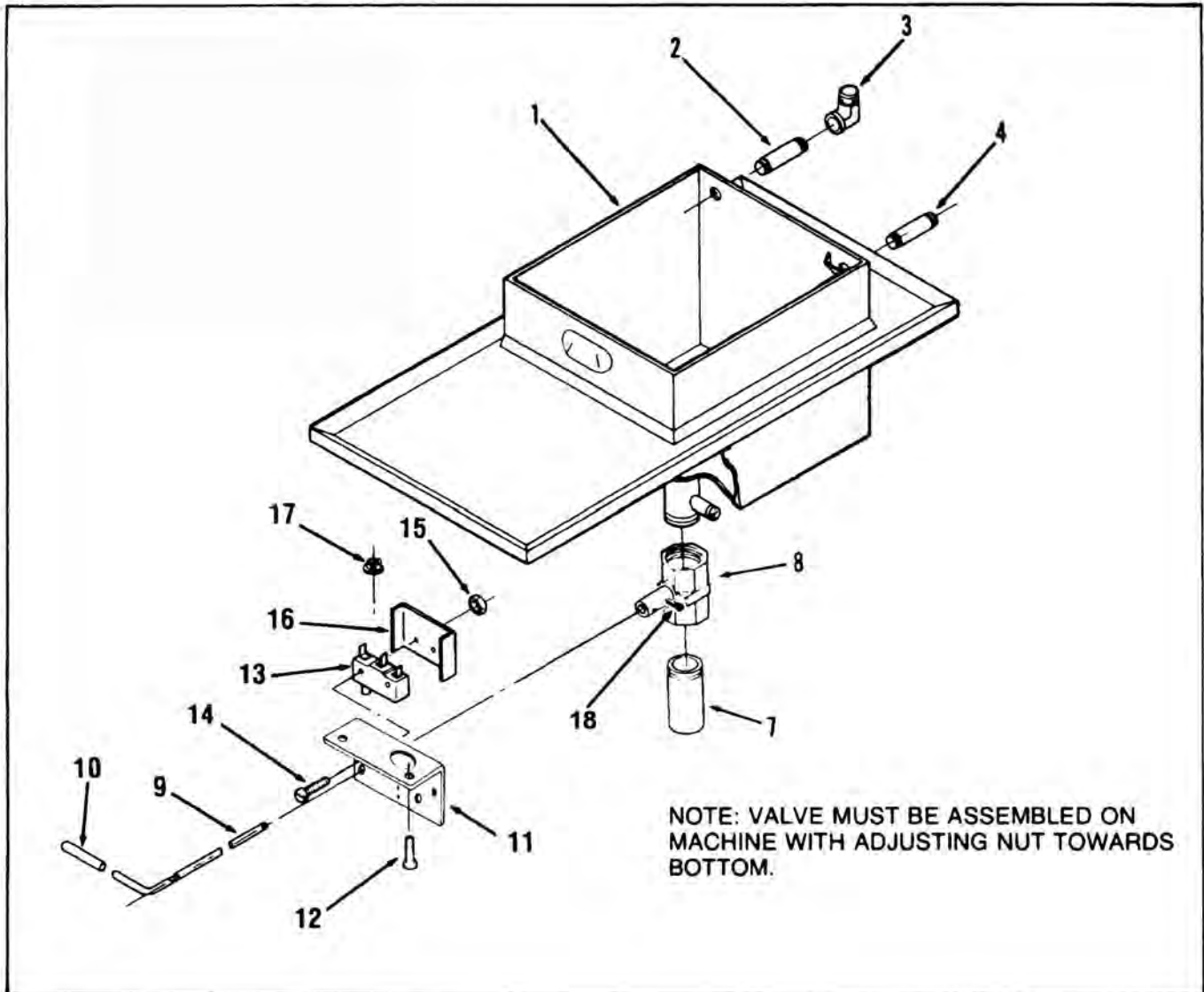


Figure 3-15. Drain Valve Assembly (Electric Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-15 | | DRAIN VALVE ASSEMBLY (Electric Model) | |
| 1 | | TOP ASSEMBLY, Pot and Counter- See chart on next page | 1 |
| 2 | 18816 | NIPPLE, Pipe | 1 |
| 3 | 16239 | ELBOW | 1 |
| 4 | 18816 | NIPPLE, Pipe | 1 |
| 7 | | NIPPLE, Drain Extension- See chart on next page..... | 1 |
| 8 | 17261 | BODY, Drain Valve (SN: FB099IH and above)..... | 1 |
| 8 | 55152 | ASSY, Drain Valve and Coupling (SN: FB098IH and below) | 1 |
| 9 | 18818 | ROD, Drain Valve Extension - Normally Closed | 1 |
| 9 | 66123 | ROD, Drain Valve Extension - Normally Open | 1 |
| 9 | 44907 | ROD, Drain Valve Extension - 561 (Before 11-12-02) | 1 |
| 10 | 16293 | COVER, Valve Handle | 1 |
| 11 | | BRACKET, Filter & Drain Rod - See chart on next page .. | 1 |
| 12 | SC03-005 | SCREW, Drain Valve Bracket | 2 |
| √ 13 | 18227 | MICROSWITCH | 1 |
| 14 | SC01-058 | SCREW, Microswitch | 2 |
| 15 | NS02-005 | NUT, Microswitch | 2 |
| 16 | 18528 | COVER, Microswitch | 1 |
| 16 | | COVER, Microswitch - 561 - See chart on next page | 1 |
| 17 | EF02-004 | BUSHING, Snap | 1 |
| 18 | 17255 | PIN, Cotter..... | 2 |
| 19* | 59964 | INSULATION, Front Panel - 561 (500 elements)..... | 1 |
| 20* | 59956 | INSULATION, Right Side Panel - 561 (500 elements) | 2 |
| 21* | 55412 | INSULATION, Rear Panel - 561 (500 elements)..... | 1 |
| 22* | 59955 | SHROUD, Control Panel-Rear - 561 (500 elements) | 1 |
| 23* | 55417 | INSULATION, Rear Panel - 561 (500 elements)..... | 1 |
| 24* | 59957 | INSULATION, Side Panel - 561 (500 elements) | 2 |
| 25* | 63339 | INSULATION, Front Panel - 561 (500 elements)..... | 1 |
| √ 26* | 14653 | KIT, PFE500 Norm Open Drain Switch..... | 1 |

√ Recommended Parts

*not shown

Frypot & Drain Valve Assembly

| Serial Number | Description | 500 | 561 |
|----------------------|---------------------------------|------------|------------|
| KB020JJ & Below | Bracket - Drain Rod | 18419 | - |
| | Drain Extension | 18817 | - |
| | Pot & Countertop | 18921 | - |
| KB029JJ & Below | Bracket - Drain Rod | - | 44847 |
| | Pot & Countertop | - | 56071 |
| | Pot & Countertop w/Firebar | - | 44455 |
| | Drain Switch Cover | - | 48033 |
| KB021JJ to HB013JB | Bracket - Drain Rod | 63193 | - |
| | Drain Extension | 18817 | - |
| | Pot & Countertop | 65025 | - |
| | Pot & Countertop(Pollo Campero) | 65027 | |
| KB030JJ to HB016JB | Bracket - Drain Rod | - | 59958 |
| | Pot & Countertop | - | 65198 |
| | Front Panel | - | 56974 |
| | Drain Switch Cover | - | 59954 |
| HB014JB & Above | Bracket - Drain Rod | 23917 | - |
| | Drain Extension & Deflector | 24633 | - |
| | Pot & Countertop | 65025 | - |
| | Pot & Countertop(Pollo Campero) | 65027 | |
| | Frame Assy(short) | 23679 | - |
| | Frame Assy(long) | 26854 | - |
| HB017JB & Above | Bracket - Drain Rod | - | 23756 |
| | Drain Extension & Deflector | - | 24638 |
| | Pot & Countertop | - | 65024 |
| | Frame Assy(short) | - | 23679 |
| | Frame Assy(long) | - | 26854 |
| | Drain Switch Cover | - | 23757 |

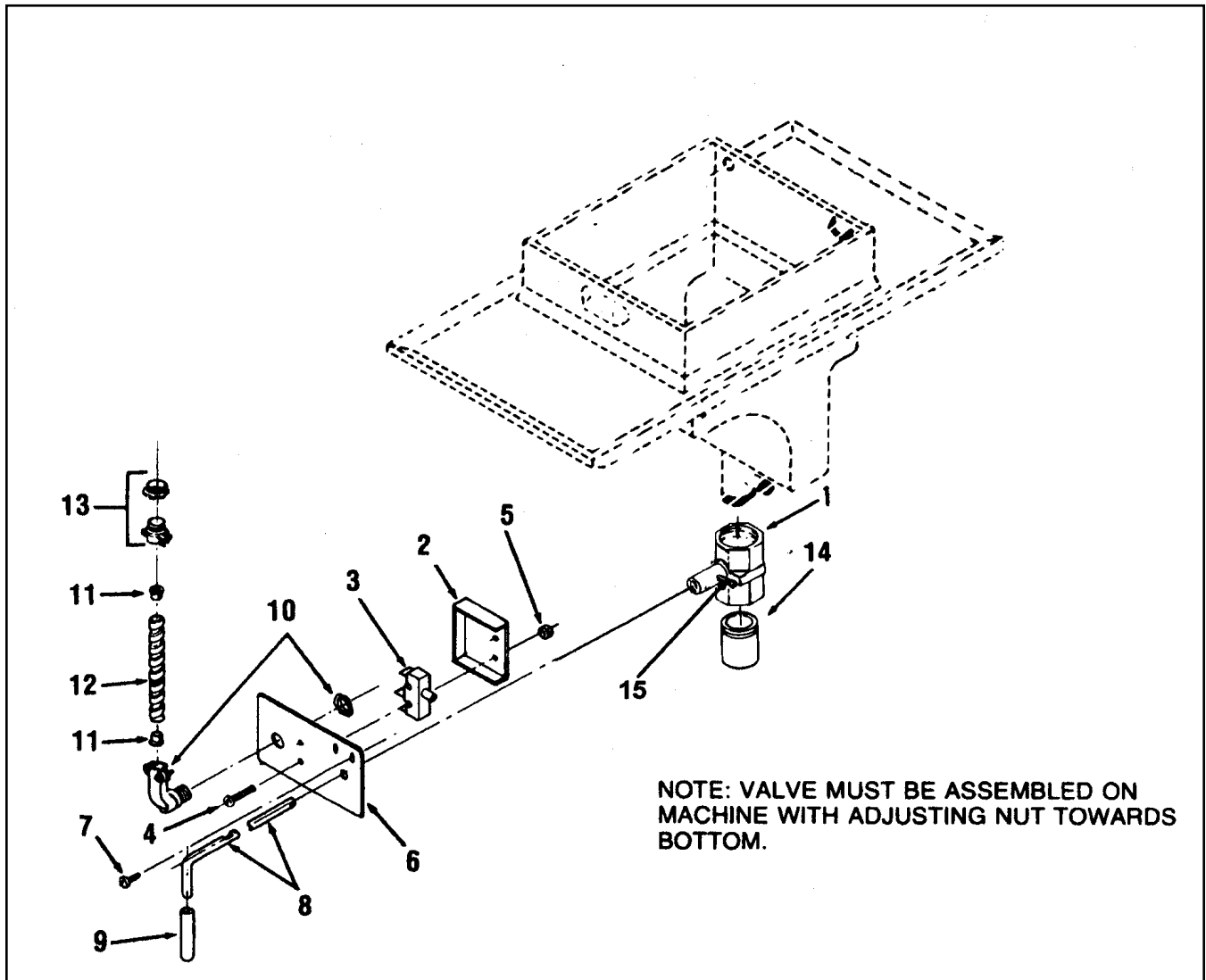


Figure 3-16. Drain Valve Assembly (Gas Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-16 | | DRAIN VALVE ASSEMBLY (Gas Model) | |
| 1 | 17261 | BODY, Drain Valve (June 1998 and above) | 1 |
| 1 | 55152 | ASSY, Drain Valve & Coupling (May 1998 & below). | 1 |
| 2 | 17210 | COVER, Microswitch | 1 |
| √ 3 | 18227 | MICROSWITCH | 1 |
| 4 | SC01-058 | SCREW, Microswitch | 2 |
| 5 | NS02-005 | NUT, Microswitch | 2 |
| 6 | 17211 | BRACKET, Drain, Valve Rod | 1 |
| 7 | SC03-005 | SCREW, Drain Bracket | 2 |
| 8 | 17254 | ROD, Drain Valve - Normally Closed | 1 |
| 8 | 67661 | ROD, Drain Valve - Normally Open | 1 |
| 9 | 16293 | COVER, Valve Handle | 1 |
| 10 | 18644 | CONNECTOR, 90° Flexible Conduit | 1 |
| | | (Includes Nut) | |
| 11 | 18105 | INSULATOR | 2 |
| 12 | 17214 | CONDUIT, Flexible | 1 |
| 13 | 18111 | CONNECTOR, Flexible Conduit | 1 |
| | | (Includes Nut) | |
| 14 | 18819 | EXTENSION NIPPLE (SN: KA020JJ and below) ... | 1 |
| 14 | 18817 | EXTENSION NIPPLE (SN: KA021JJ to GA085JB) | 1 |
| 14 | 24647 | EXTENSION & DEFLECTOR..... | 1 |
| | | (SN: GA086JB and above) | |
| 15 | 17255 | PIN, Cotter | 2 |
| √ 16* | 14652 | KIT, PFG600 Norm Open Drain Switch..... | 1 |

√ Recommended / * not shown

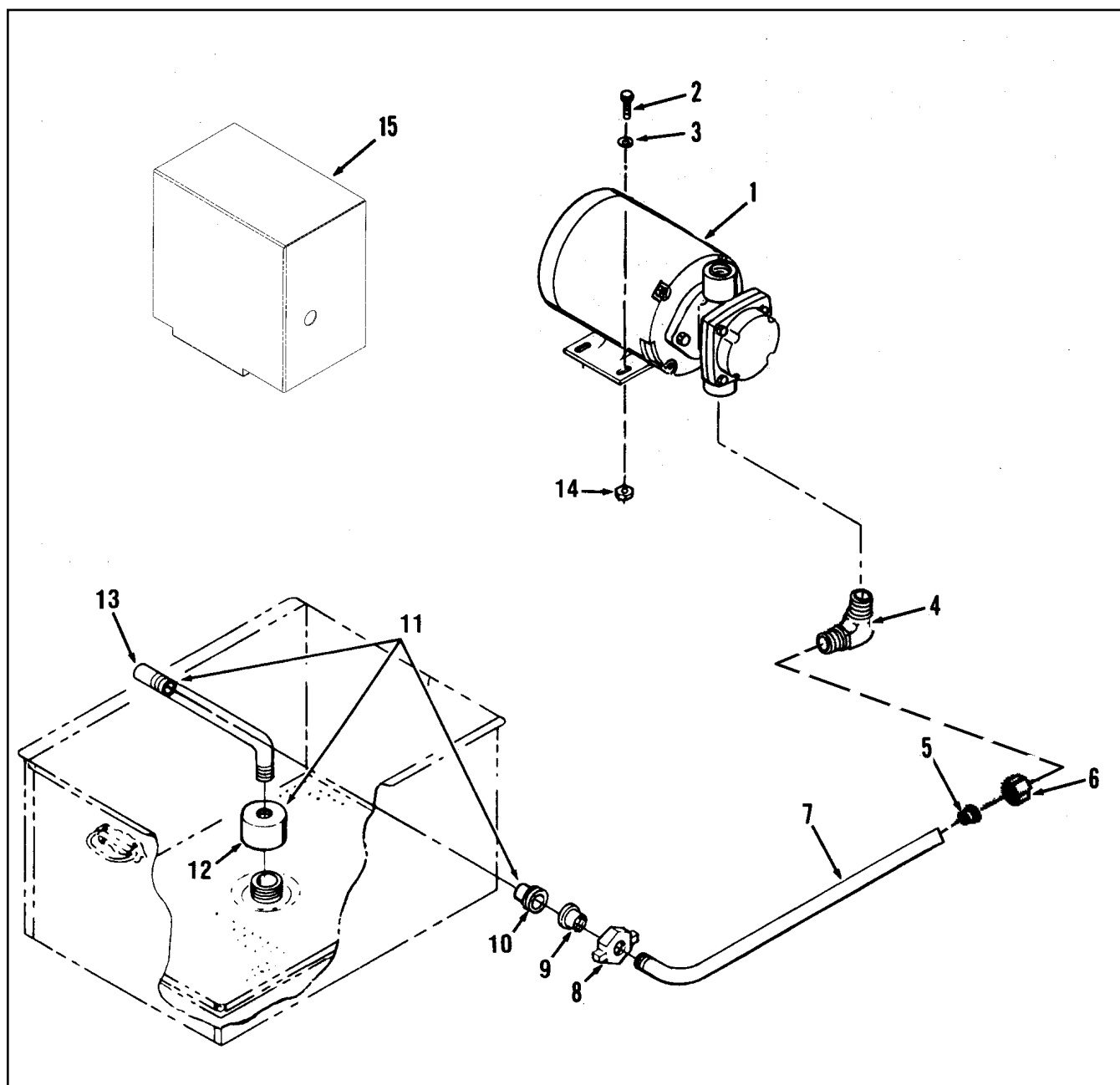


Figure 3-17. Lower Filter Plumbing Components (Gas or Electric Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|------------------|--|----------------------|
| 3-17 | | LOWER FILTER PLUMBING COMPONENTS (Gas or Electric Model) | |
| 1 | 67589 | MOTOR AND PUMP, Filter..... | 1 |
| √ | 67583 | MOTOR Only - 1/2 Horse Power..... | 1 |
| | 17437 | PUMP Only..... | 1 |
| √ | 17476 | SEAL KIT, Pump..... | 1 |
| 2 | SC01-022 | SCREW, Motor | 8 |
| 3 | WA01-002 | WASHER | 8 |
| 4 | 17407 | CONNECTOR, Male Elbow | 1 |
| 5 | 16808 | FITTING, Sleeve | 1 |
| 6 | 16809 | NUT Fitting..... | 1 |
| 7 | | PUMP RETURN TUBE- See chart next page | 1 |
| √ 8 | 17432(use 69289) | FITTING, Union Handle | 1 |
| √ 9 | 17431(use 69289) | FITTING, Male Union..... | 1 |
| √ 10 | 17430(use 69289) | FITTING, Female Union (Also included with item 11) | 1 |
| 11 | | STANDPIPE ASSY, Filter Screen- See chart next page | 1 |
| 12 | 65208 | NUT, Filter Screen..... | 1 |
| 13 | | TUBING- See chart next page | 1 |
| 14 | NS02-002 | NUT, Motor..... | 4 |
| 15 | | SHIELD, Motor Splash-CE- See chart next page | 1 |
| 16* | 14064 | KIT, KFC Filter | 1 |
| | 17225 | GRID, KFC Filter | 1 |
| | 17226 | CLIP, Filter | 1 |
| | 17228 | FITTING, Male Filter | 1 |
| | 17229 | FITTING, Female Filter | 1 |

√ Recommended Parts

*not shown

Lower Filter Plumbing Components

| SN | Description | 500 | 561 | 600 |
|------------|------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| KB020JJ & | Standpipe Assy | 19102 | - | - |
| Below | Standpipe Tube | 19101 | - | - |
| | Pump Return Tube Assy | 16812 (includes 16808 & 16809) | - | - |
| | Pump Return Tube | 64331 (use if pan has cover) | - | - |
| | Motor Splash Shield-CE | 55281 | - | - |
| KB029JJ & | Standpipe Assy | - | 19102 | - |
| Below | Standpipe Tube | - | 19101 | - |
| | Pump Return Tube Assy | - | 16812 (includes 16808 & 16809) | - |
| | Pump Return Tube | - | 64331 (use if pan has cover) | - |
| KA020JJ & | Standpipe Assy | - | - | 17433 |
| Below | Standpipe Tube | - | - | 55367 |
| | Pump Return Tube Assy | - | - | 16812 (includes 16808 & 16809) |
| | Pump Return Tube | - | - | 64331 (use if pan has cover) |
| | Motor Splash Shield-CE | - | - | 55281 |
| KB021JJ to | Standpipe Assy | 14732 | - | - |
| HB013JB | Standpipe Tube | 70061 | - | - |
| | Pump Return Tube | 58877 | - | - |
| | Motor Splash Shield-CE | 59731 | - | - |
| KB030JJ to | Standpipe Assy | - | 14732 | - |
| HB016JB | Standpipe Tube | - | 70061 | - |
| | Pump Return Tube | - | 58877 | - |
| KA021JJ to | Standpipe Assy | - | - | 14732 |
| GA085JB | Standpipe Tube | - | - | 70061 |
| | Pump Return Tube | - | - | 58877 |
| | Motor Splash Shield-CE | - | - | 59731 |
| HB014JB & | Standpipe Assy | 14659 | - | - |
| Above | Standpipe Tube | 23951 | - | - |
| | Pump Return Tube Assy | 23800 (includes 16808 & 16809) | - | - |
| | Motor Splash Shield-CE | 24644 | - | - |
| HB017JB & | Standpipe Assy | - | 14659 | - |
| Above | Standpipe Tube | - | 23951 | - |
| | Pump Return Tube Assy | - | 23800 (includes 16808 & 16809) | - |
| GA086JB & | Standpipe Assy | - | - | 14664 |
| Above | Standpipe Tube | - | - | 24284 |
| | Pump Return Tube Assy | - | - | 23800 (includes 16808 & 16809) |
| | Motor Splash Shield-CE | - | - | 24644 |

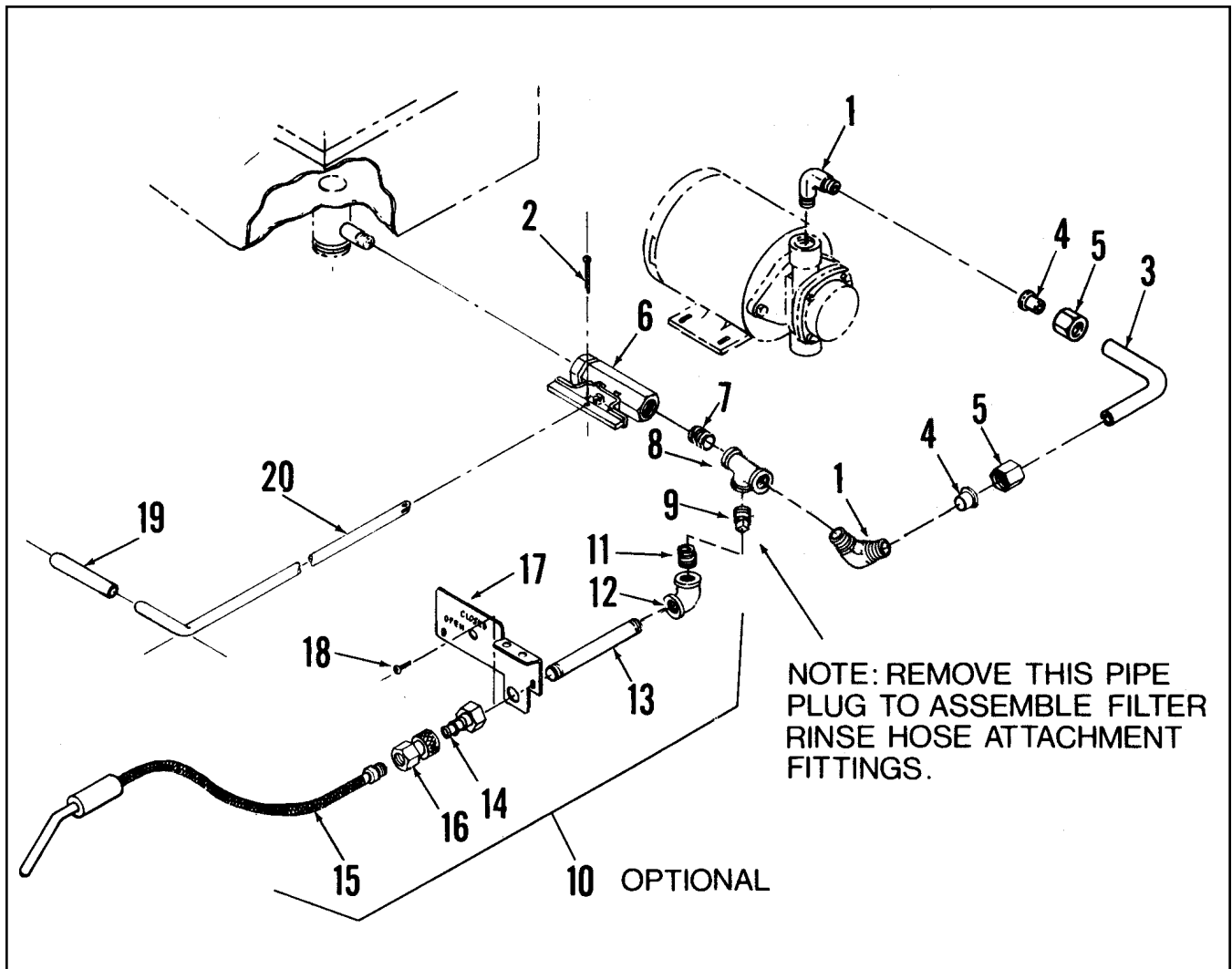


Figure 3-18. Upper Filter Plumbing Components

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-18 | | UPPER FILTER PLUMBING COMPONENTS | |
| 1 | 17407 | CONNECTOR, Male Elbow | 2 |
| 2 | 17255 | PIN, Cotter, Valve | 1 |
| 3 | | TUBING, Stainless Steel- See chart next page | 1 |
| 4 | 16808 | FITTING, Sleeve | 2 |
| 5 | 16809 | NUT, Fitting..... | 2 |
| √ 6 | 17308 | VALVE ASSEMBLY, Filter | 1 |
| 7 | FP02-001 | NIPPLE, Close..... | 1 |
| 8 | 17306 | TEE, Pipe | 1 |
| 9 | FP01-015 | PLUG, Pipe | 1 |
| 10 | 03001 | HOSE ASSY, Filter Rinse Optional (models 500/561) ... | 1 |
| 10 | 03002 | HOSE ASSY, Filter Rinse Optional (models 600)..... | 1 |
| 11 | FP02-007 | NIPPLE, Pipe | 1 |
| 12 | 17319 | ELBOW, Pipe..... | 1 |
| 13 | | NIPPLE, Rinse Hose Pipe- See chart next page | 1 |
| 14 | 17334 | FITTING, Rinse Hose Disconnect, Male | 1 |
| 15 | 03003 | HOSE, Filter Rinse | 1 |
| 16 | 17333 | FITTING, Rinse Hose Disconnect - Female..... | 1 |
| 17 | | BRACKET, Rinse Hose- See chart next page | 1 |
| 18 | SC03-005 | SCREW, Rinse Hose Bracket | 2 |
| 19 | 16293 | COVER, Valve Rod | 1 |
| 20 | 17311 | ROD, Filter Valve Extension (model 600)..... | 1 |
| 20 | 18911 | ROD, Filter Valve Extension (models 500/561) | 1 |
| 20 | 50646 | ROD, Filter Valve Extension | 1 |
| | | (model 561 SN: HB013JB & below) | |
| 21* | 03601 | KIT, Shuttle Conversion - model 500 | 1 |
| 22* | 03602 | KIT, Shuttle Conversion - model 600 | 1 |

√ Recommended Parts

*not shown

Pump to Valve Tube

| SN | Description | 500 | 561 | 600 |
|--------------------|--------------------------------|-------|-------|-------|
| KB020JJ & Below | Pump to Valve Tube | 18904 | - | - |
| | Rinse Hose Pipe Nipple | 17320 | - | - |
| | Filter Valve & Rinse Hose Brkt | 18419 | | |
| KB029JJ & Below | Pump to Valve Tube | - | 44911 | - |
| | Rinse Hose Pipe Nipple | - | 17320 | |
| | Filter Valve & Rinse Hose Brkt | | 44847 | |
| KA020JJ & Below | Pump to Valve Tube | - | - | 17329 |
| | Rinse Hose Pipe Nipple | - | - | 17320 |
| | Filter Valve & Rinse Hose Brkt | | | 17224 |
| KB021JJ to HB013JB | Pump to Valve Tube | 63134 | - | - |
| | Rinse Hose Pipe Nipple | 17320 | - | - |
| | Filter Valve & Rinse Hose Brkt | 63193 | | |
| KB030JJ to HB016JB | Pump to Valve Tube | - | 63134 | - |
| | Rinse Hose Pipe Nipple | - | 17320 | - |
| | Filter Valve & Rinse Hose Brkt | | 59958 | |
| KA021JJ to GA085JB | Pump to Valve Tube | - | - | 63246 |
| | Rinse Hose Pipe Nipple | - | - | 17320 |
| | Filter Valve & Rinse Hose Brkt | | | 17224 |
| HB014JB & Above | Pump to Valve Tube | 27405 | - | - |
| | Rinse Hose Pipe Nipple | 24982 | - | - |
| | Filter Valve & Rinse Hose Brkt | 23917 | | |
| HB017JB & Above | Pump to Valve Tube | - | 26217 | - |
| | Rinse Hose Pipe Nipple | - | 24982 | - |
| | Filter Valve & Rinse Hose Brkt | | 23756 | |
| GA086JB & Above | Pump to Valve Tube | - | - | 27456 |
| | Rinse Hose Pipe Nipple | - | - | 24982 |
| | Filter Valve & Rinse Hose Brkt | | | 24958 |

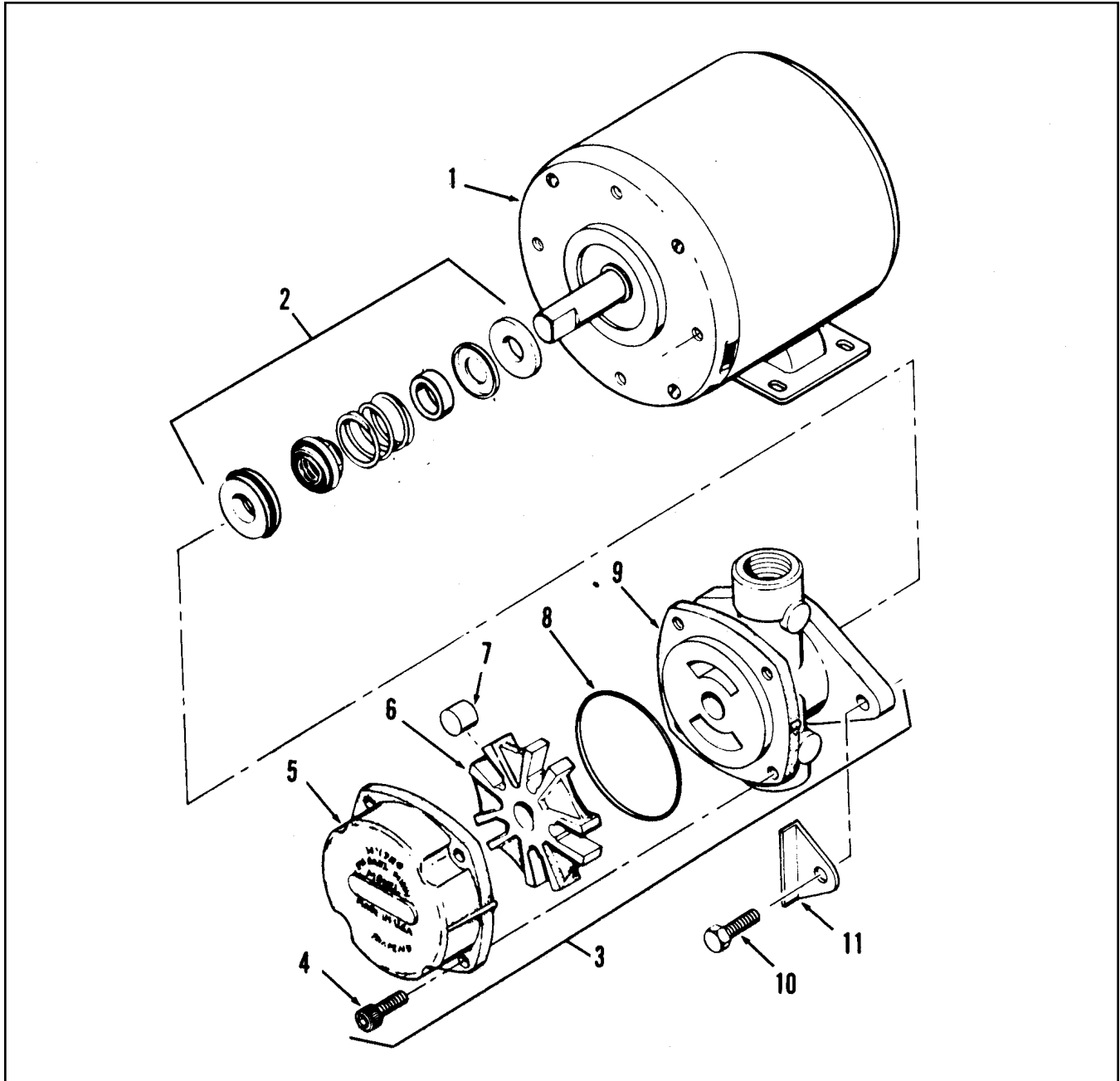
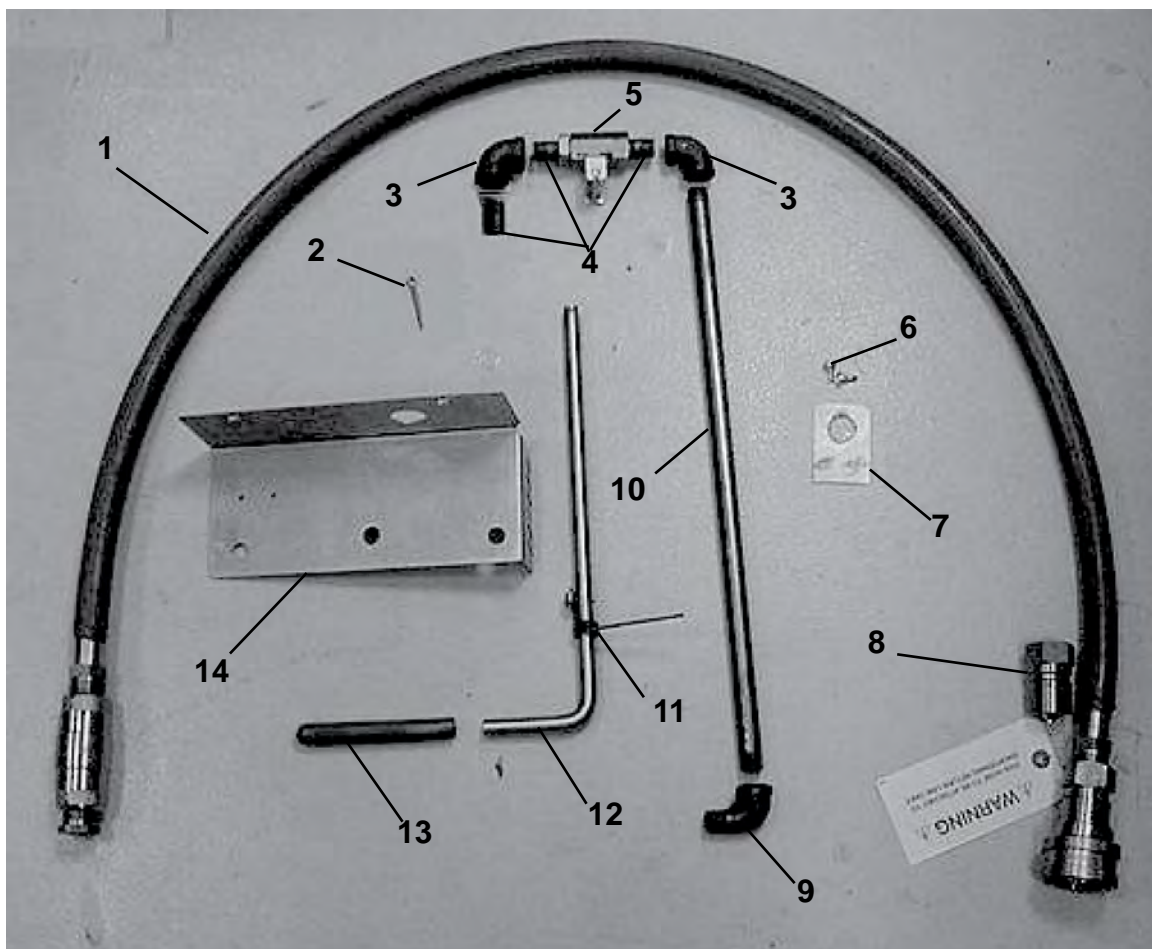


Figure 3-19. Filter Motor and Pump

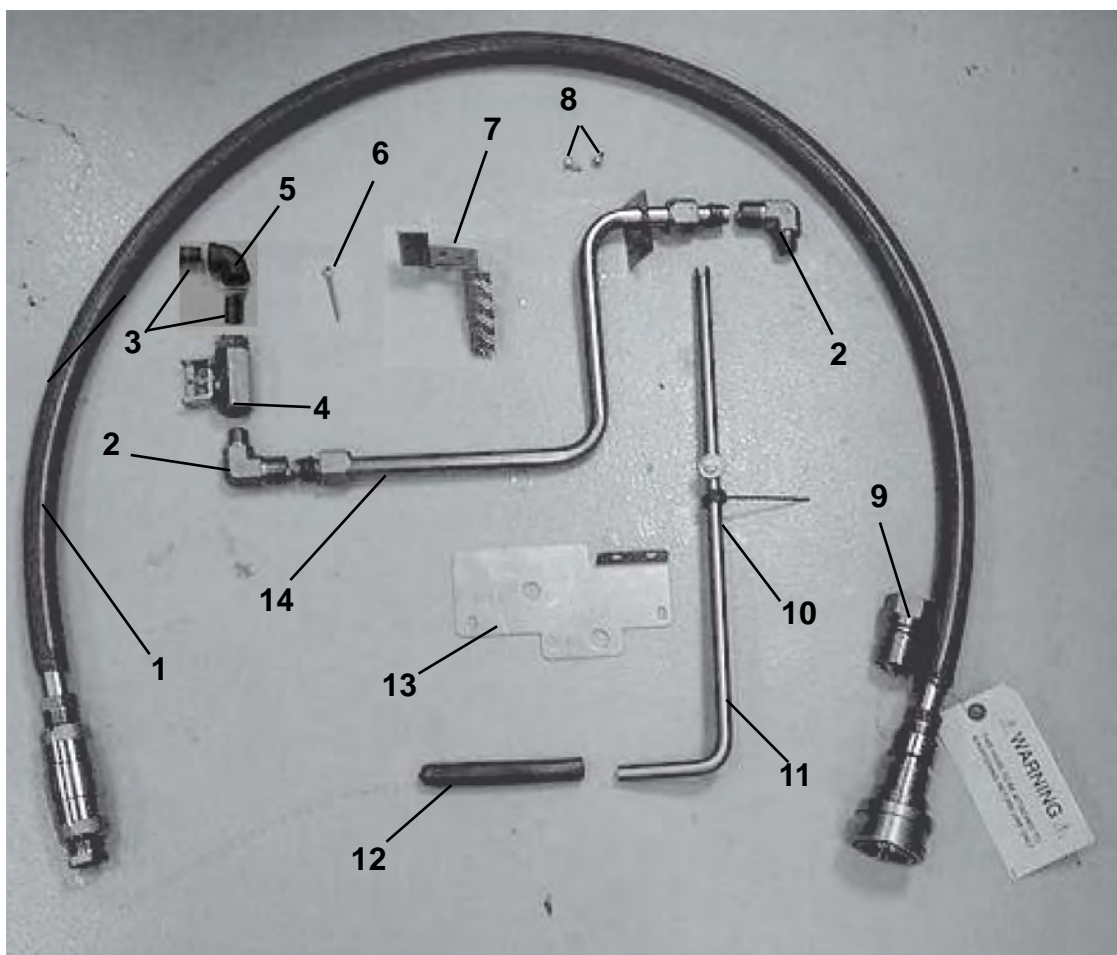
| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--------------------------------|----------------------|
| 3-19 | | FILTER MOTOR AND PUMP | |
| √ 1 | 67583 | MOTOR, 1/2 HP - 50/60 Hz | 1 |
| √ 2 | 17476 | SEAL KIT | 1 |
| 3 | 17437 | PUMP ASSEMBLY..... | 1 |
| √ 4 | SC01-132 | SCREW, Pump Cover | 1 |
| √ 5 | 17451 | COVER, Pump | 1 |
| √ 6 | 17447 | ROTOR, Pump | 1 |
| √ 7 | 17446 | ROLLER, Pump | 5 |
| √ 8 | 17453 | O-RING | 1 |
| √ 9 | 17454 | BODY, Pump..... | 1 |
| √ 10 | 17456 | SHIELD, Pump | 2 |
| √ 11 | SC01-026 | SCREW, Pump Shield..... | 1 |

√ Recommended Parts



| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-20 | | DIRECT-CONNECT ASSEMBLY - MODEL 500 | |
| 1 | 65139 | ASSY, Direct-Connect Hose | 1 |
| 2 | 17255 | PIN, Cotter | 1 |
| 3 | 17319 | ELBOW, Pipe..... | 2 |
| 4 | FP02-024 | NIPPLE, 3/8 NPT Close BI | 3 |
| √ 5 | 17308 | VALVE, Filter | 1 |
| 6 | SC03-005 | SCREW, SD #8 x 1/2 PH PHD..... | 2 |
| 7 | 32504 | ASSY, Shortening Mgt. Brkt..... | 1 |
| 8 | 21611 | DISCONNECT, Male | 1 |
| 9 | FP01-114 | ELBOW, Street - 3/8 NPT BI..... | 2 |
| 10 | FP02-055 | NIPPLE, - 3/8 x 18 LG BI | 1 |
| 11 | 21874 | SPRING, Shortening Mgt. | 1 |
| 12 | 32723 | ROD, Direct-Connect - 500 | 1 |
| 13 | 29769 | GRIP, Fryer Handle..... | 1 |
| 14 | 32526 | BRACKET, Drain Rod - 500 | 1 |
| 15* | 14369 | KIT, Direct-Connect (SN: KB020JJ & below) | 1 |
| 15* | 14365 | KIT, Direct-Connect (SN: KB021JJ to HB013JB | 1 |
| 15* | 14425 | KIT, Direct-Connect (SN: HB014JB & above) | 1 |
| 15* | 14696 | KIT, Direct-Connect-No Hose (SN: HB014JB & above)..... | 1 |

√ Recommended Parts/*not shown



| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-21 | | DIRECT-CONNECT ASSEMBLY - MODEL 600 | |
| 1 | 65139 | ASSY, Direct-Connect Hose | 1 |
| 2 | FP01-079 | ELBOW, 5/8 Tube - 3/8 NPT Male..... | 2 |
| 3 | FP02-024 | NIPPLE, 3/8 NPT Close B. I. | 2 |
| √ 4 | 17308 | VALVE, Filter | 1 |
| 5 | 17319 | ELBOW, Pipe..... | 1 |
| 6 | 17255 | PIN, Cotter | 1 |
| 7 | 24641 | ASSY, Shortening Mgt. Brkt..... | 1 |
| 8 | SC03-005 | SCREW, SD #8 x 1/2 PH PHD..... | 2 |
| 9 | 21611 | DISCONNECT, Male | 1 |
| 10 | 21874 | SPRING, Shortening Mgt. | 1 |
| 11 | 32722 | ROD, Direct-Connect - 600 | 1 |
| 12 | 29769 | GRIP, Fryer Handle..... | 1 |
| 13 | 32557 | BRACKET, Drain Rod - 600 | 1 |
| 14 | 32648 | ASSY, Direct-Connect Tube - 600 | 1 |
| 15* | 14370 | KIT, Direct-Connect (SN: KA020JJ & below)..... | 1 |
| 15* | 14366 | KIT, Direct-Connect (SN: KA021JJ to GA085JB | 1 |
| 15* | 14426 | KIT, Direct-Connect (SN: GA086JB & above)..... | 1 |

√ Recommended. Parts/*not shown

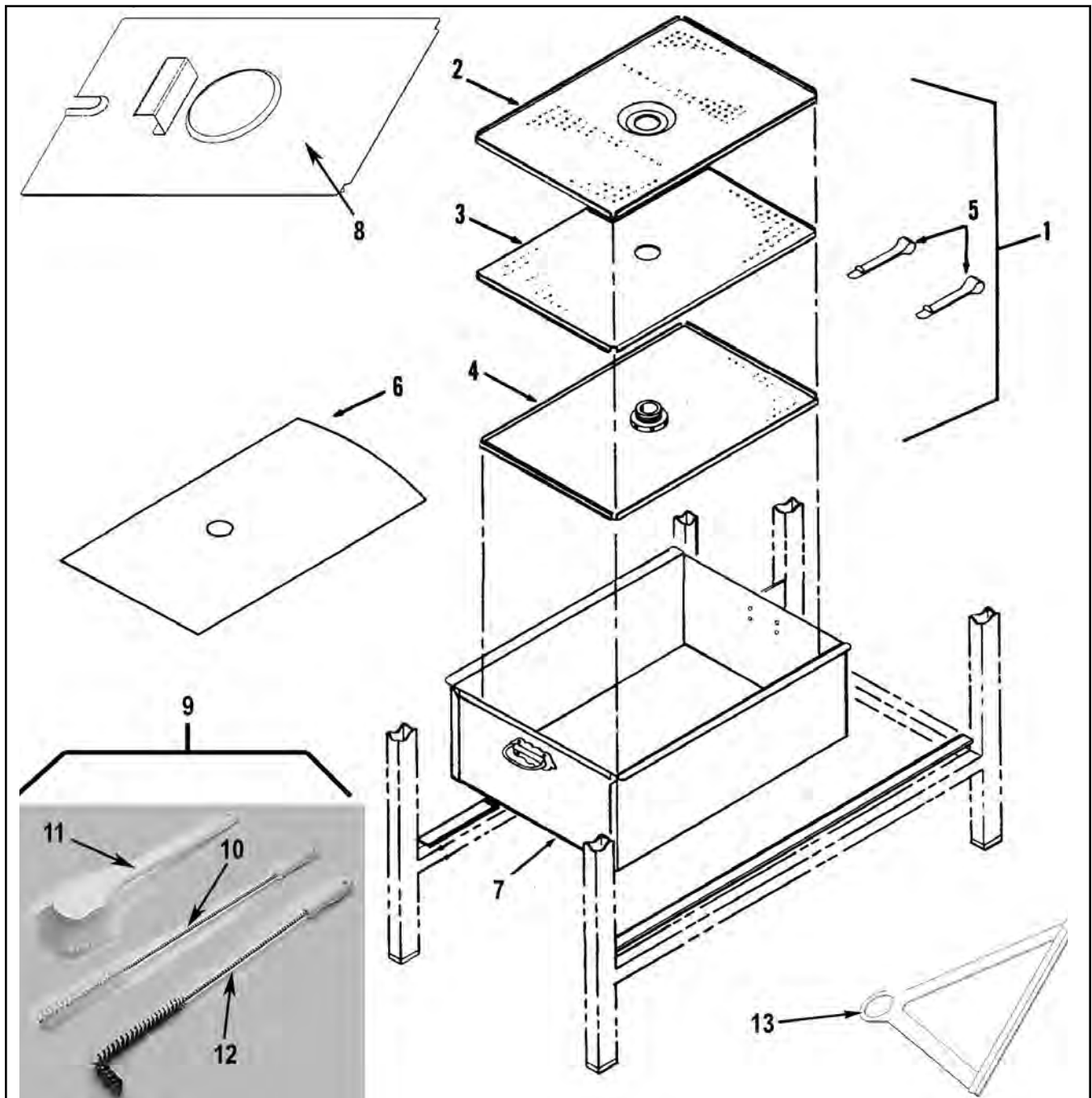


Figure 3-22. Filter Drain Pan and Filter Screen Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|--------------------|--|----------------------|
| 3-22 | | FILTER DRAIN PAN AND FILTER SCREEN ASSEMBLY | |
| 1 | 14671 | KIT, GM Filter Screens- See chart on next page | 1 |
| 1 | 14672 | KIT, Wendy's Filter Screens- See chart on next page | 1 |
| 2 | 65211 | CATCHER, Crumb - SS | 1 |
| 3 | NLA | SCREEN, Top Filter | 1 |
| 4 | use 14671 or 14672 | SCREEN, Bottom Filter(SN: AA0503097 & below-500/561) (SN: AN0503086 & below-600) | 1 |
| 4 | 65447 | SCREEN, Bottom Filter - SS (SN: AA0503098 & above-500/561) (also see #16 below) (SN: AN0503087 & above-600) | 1 |
| 5 | 17505 | CLIPS, Filter Envelope | 2 |
| √ 6 | 12102 | FILTER, Envelope Paper (100 per carton) | 1 |
| √ 6 | 24262 | CARBON PAD, Filter Envelope (30 per carton) | 1 |
| √ 6 | 24263 | CARBON, Filter Envelope (30 per carton) | 1 |
| 7 | | PAN, Filter Drain Assembly- See chart on next page | 1 |
| 7 | 23499 | PAN, Filter Drain Assy. (CFA- SN: JB095JA to HB013JB) .. | 1 |
| 8 | | COVER, Filter Drain Pan- See chart on next page | 1 |
| 8 | 32627 | COVER, Filter Drain Pan-Malyasia | 1 |
| 8 | 69294 | COVER, Storage - PFE-500 | 1 |
| 8 | 69296 | COVER, Storage - PFG-600 | 1 |
| 8 | | KIT, Cover/Drain Extension- See chart on next page | 1 |
| √ 9 | 14461 | KIT, Brush Set | 1 |
| 10 | 12112 | BRUSH, Straight White | 1 |
| 11 | 12116 | BRUSH, Fryer - Gong - Long Handle..... | 1 |
| 12 | 12126 | BRUSH, Black L Tipped | 1 |
| 13 | 63102 | Sealer Bar - Wendy's | 1 |
| 13 | 62116 | Sealer Bar - Gen. Market | 1 |
| 14* | | FILTER PAN DOLLY- See chart on next page | 1 |
| 15* | 14895 | KIT - SPCL SHORT FLTR KFC/FALCON | 1 |
| 16* | 65208 | NUT - FILTER - FEMALE (Use with item 4 above)..... | 1 |

√ Recommended Parts

*not shown

NLA - No Longer Available

Filter Screen Kits

| | 65211 | 65447 | 17505 | 65208 | 63102 |
|---------------|-------|-------|-------|-------|-------|
| 14671-GM | 1 | 1 | 2 | 1 | - |
| 14672-Wendy's | - | 1 | - | 1 | 1 |

Standard Filter Pan & Cover Assys.

| SN | Description | 500 | 561 | 600 |
|--------------------|----------------------|-------|-------|-------|
| KB020JJ & Below | Pan Cover | 18915 | - | - |
| | Pan | 19206 | - | - |
| | Pan Dolly | 03387 | - | - |
| KB029JJ & Below | Pan Cover | - | 18915 | - |
| | Pan | - | 19206 | - |
| | Pan Dolly | - | 03387 | - |
| KA020JJ & Below | Pan Cover | - | - | 17512 |
| | Pan | - | - | 17506 |
| | Pan Dolly | - | - | 03352 |
| KB021JJ to BB016JA | Pan Cover | 64024 | - | - |
| | Pan | 58848 | - | - |
| | Pan Dolly | 03389 | - | - |
| | Cover/Drain Ext. Kit | 14414 | | |
| KB030JJ to BB055JA | Pan Cover | - | 64025 | - |
| | Pan | - | 63203 | - |
| | Pan Dolly | - | 03390 | - |
| | Cover/Drain Ext. Kit | | 14414 | |
| KA021JJ to BA026JA | Pan Cover | - | - | 64023 |
| | Pan | - | - | 58848 |
| | Pan Dolly | - | - | 03389 |
| | Cover/Drain Ext. Kit | | | |
| BB017JA to HB013JB | Pan Cover | 64021 | - | - |
| | Pan | 64014 | - | - |
| | Pan Dolly | 03391 | - | - |
| | Cover/Drain Ext. Kit | 14415 | | |
| BB056JA to HB016JB | Pan Cover | - | 64022 | - |
| | Pan | - | 64015 | - |
| | Pan Dolly | - | 03392 | - |
| | Cover/Drain Ext. Kit | | 14415 | |
| BA027JA to GA085JB | Pan Cover | - | - | 64020 |
| | Pan | - | - | 64014 |
| | Pan Dolly | - | - | 03391 |
| HB014JB & Above | Pan Cover | 68065 | - | - |
| | Pan | 24702 | - | - |
| | Pan Dolly | 03343 | - | - |
| HB017JB & Above | Pan Cover | - | 68065 | - |
| | Pan | - | 24702 | - |
| | Pan Dolly | - | 03343 | - |
| GA086JB & Above | Pan Cover | - | - | 68066 |
| | Pan | - | - | 17506 |
| | Pan Dolly | - | - | 03352 |

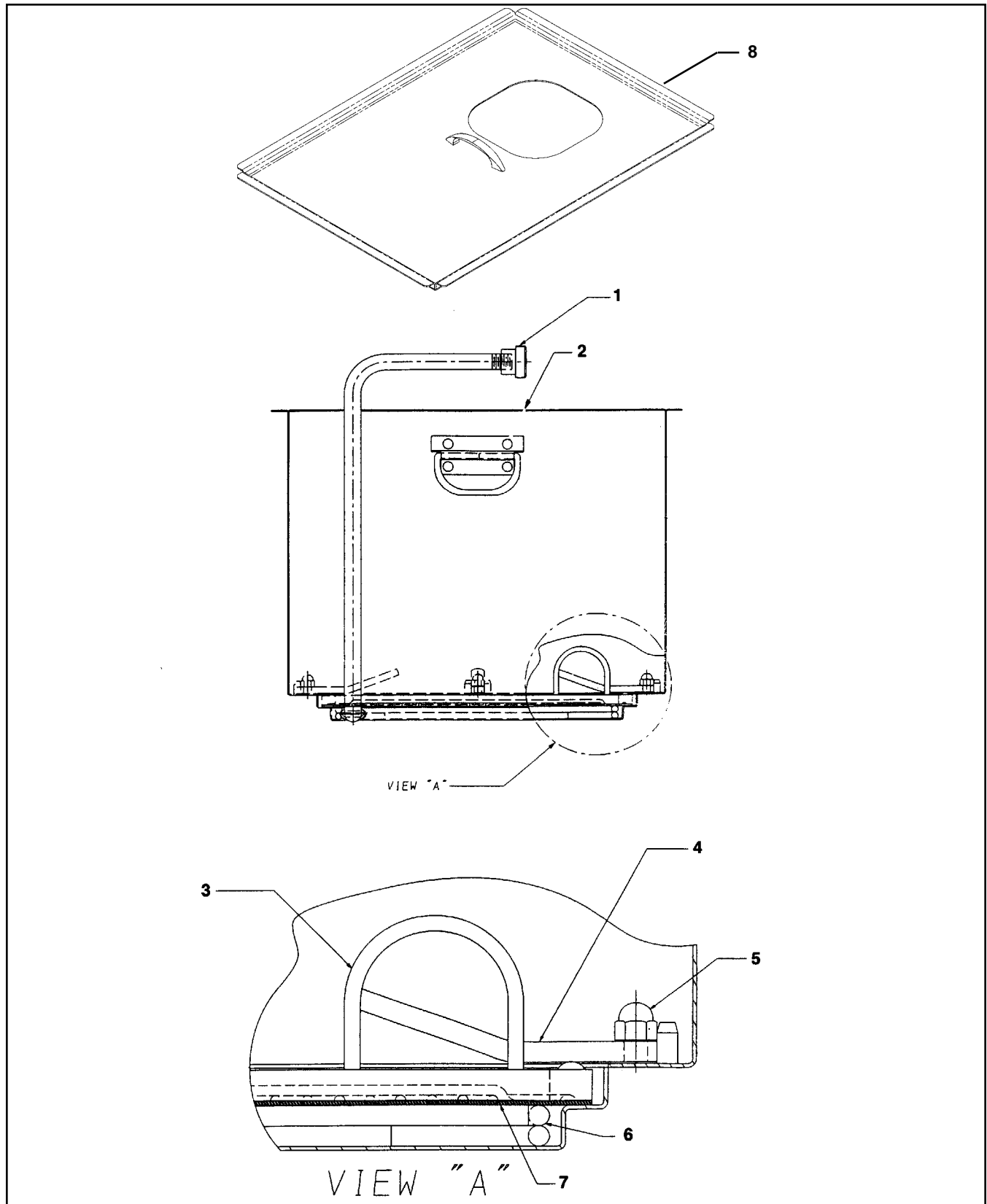
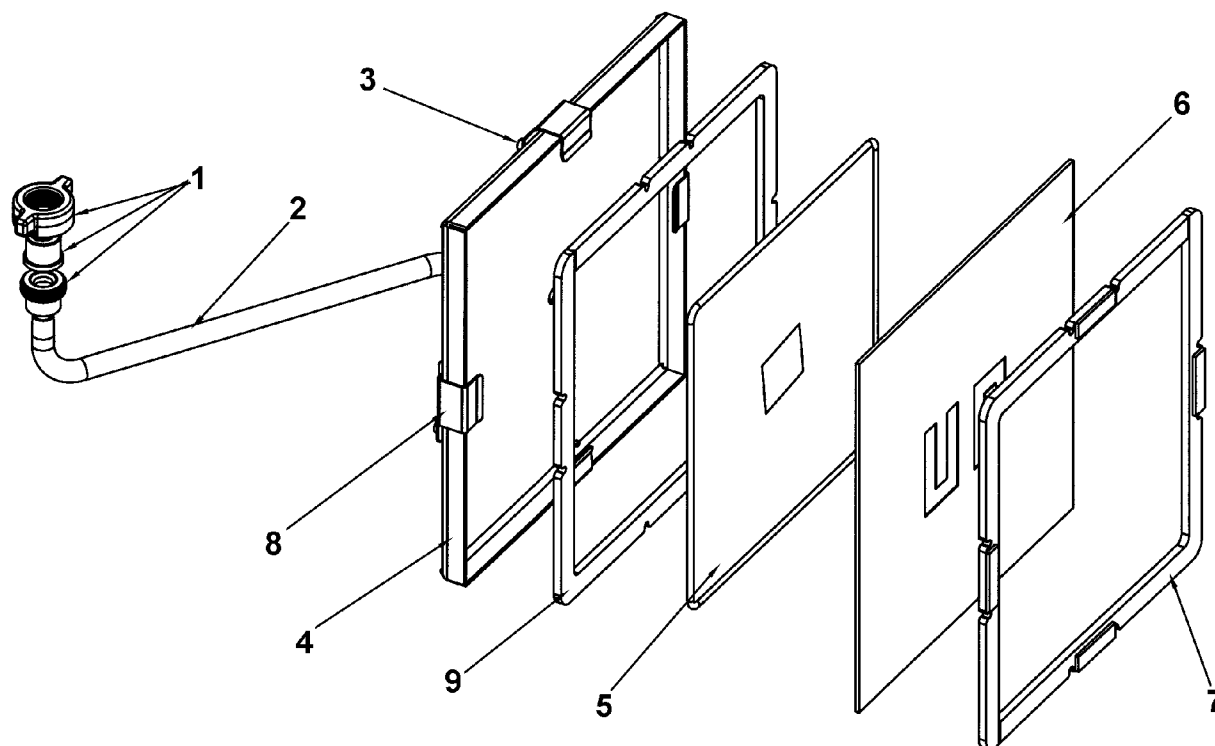


Figure 3-23. Supersorb Filter Assembly - Before 3-1-02

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|------------------|---|----------------------|
| 3-23 | | Supersorb Filter Assembly - Before 3-1-02 | |
| √ 1 | 17430(use 69289) | UNION, Female Fitting..... | 1 |
| 2 | | FILTER PAN ASSEMBLY -See chart below | 1 |
| 3 | 70561 | FILTER CLAMP RING w/Screw | 1 |
| 4 | 36596 | HANDLE, Filter Lock..... | 4 |
| 5 | NS03-023 | NUT, 1/4-20 Acorn Cap | 4 |
| 6 | 30944 | SUPPORT, Filter Pad | 1 |
| √ 7 | 12186 | CHARCOAL FILTER PAD | 1 |
| 8 | | COVER - FILTER PAN ASSY-See chart below..... | 1 |
| 9* | | FILTER PAN DOLLY (4 & 6 hd)-See chart below | 1 |
| 10* | 19004 | Casters | 4 |

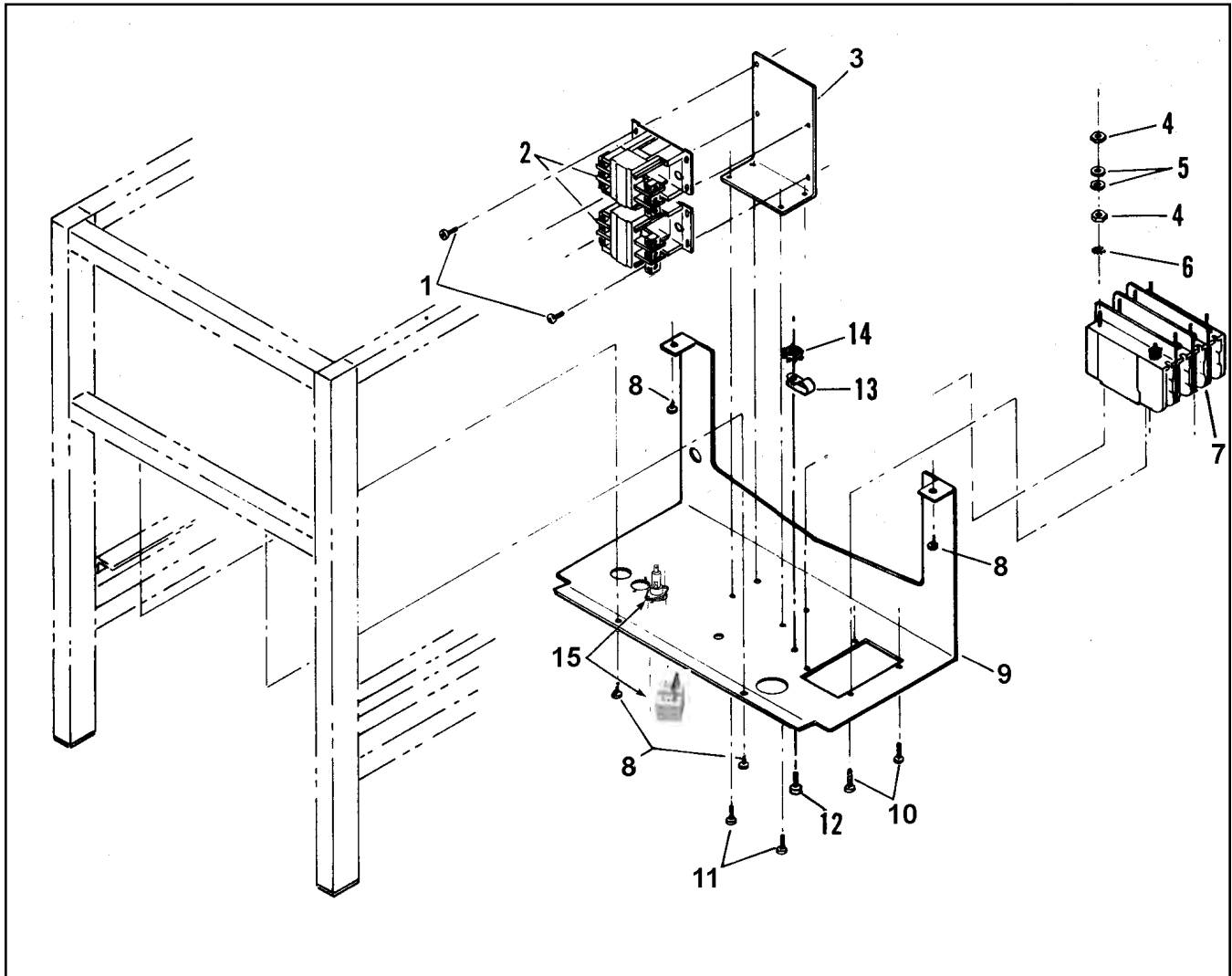
√ Recommended Parts / *not shown

| SN | Description | 500 | 561 | 600 |
|--------------------|-----------------|--------|--------|--------|
| KB020JJ & Below | Pan Dolly | 03388 | - | - |
| | Pan Cover | 54008 | - | - |
| | Pan Assy | 140028 | - | - |
| KB029JJ & Below | Pan Dolly | - | 03388 | - |
| | Pan Cover | - | 54008 | - |
| | Pan Assy | - | 140028 | - |
| KA020JJ & Below | Pan Dolly | - | - | 03388 |
| | Pan Cover | - | - | 54538 |
| | Pan Assy | - | - | 140034 |
| KB021JJ to BB016JA | Pan w/Casters | NLA | - | - |
| | Pan w/o Casters | 140035 | - | - |
| KB030JJ to BB055JA | Pan w/Casters | - | NLA | - |
| | Pan w/o Casters | - | 140036 | - |
| KA021JJ to BA026JA | Pan w/Casters | - | - | NLA |
| | Pan w/o Casters | - | - | 140035 |
| BB017JA to HB013JB | Pan w/Casters | NLA | - | - |
| | Pan w/o Casters | 140037 | - | - |
| BB056JA to HB016JB | Pan w/Casters | - | NLA | - |
| | Pan w/o Casters | - | 140038 | - |
| BA027JA to GA085JB | Pan w/Casters | - | - | NLA |
| | Pan w/o Casters | - | - | 140037 |
| HB014JB & Above | Pan Dolly | 03343 | - | - |
| | Pan Cover | 24627 | - | - |
| | Pan Assy | 24702 | - | - |
| HB017JB & Above | Pan Dolly | - | 03343 | - |
| | Pan Cover | - | 24627 | - |
| | Pan Assy | - | 24702 | - |
| GA086JB & Above | Pan Dolly | - | - | 03352 |
| | Pan Cover | - | - | 68066 |
| | Pan Assy | - | - | 17506 |



| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-24 | | Supersorb Filter Assembly - 3-1-02 and After | |
| | 14423 | KIT, 500/561 Supersorb Assy (Includes 1, 2A, 3-7, 8B, & 9) | 1 |
| | 14424 | KIT, 600 Supersorb Assy (Includes 1, 2B, 3-7, 8B, & 9) | 1 |
| √ 1 | 69289 | ASSY, Filter Union | 1 |
| 2A | 23951 | TUBE D.U.to Filter-Electric | 1 |
| 2B | 24284 | TUBE D.U.to Filter-Gas | 1 |
| 3 | SC01-249 | SCREW, 8-32 x 3/16 TH SHOULDER | 4 |
| 4 | 67948 | WELD ASSY, Drain Filter..... | 1 |
| 5 | 66202 | WELD ASSY, Filter Section..... | 1 |
| 6 | 12186 | CHARCOAL FILTER PAD (carton of 30)..... | 1 |
| 7 | 70585 | FILTER CLAMP RING w/o Screw | 1 |
| 8A | 32851 | CLIP, Drain Filter (SN: AN0507125 & below-600)..... (SN: AA0507115 & below-500/561-below SN: AB0508001) | 4 |
| 8B | 67952 | CLIP, Short Drain Filter (SN: AN0507126 & above-600) | 4 |
| | | (SN: AA0507116 & above-500/561-SN: AB0508001 & above) | |
| 9 | 70721 | RING, Filter Retainer Whole (SN: AN0507126 & above-600) (SN: AA0507116 & above-500/561-SN: AB0508001 & above) | 1 |

√ Recommended Parts

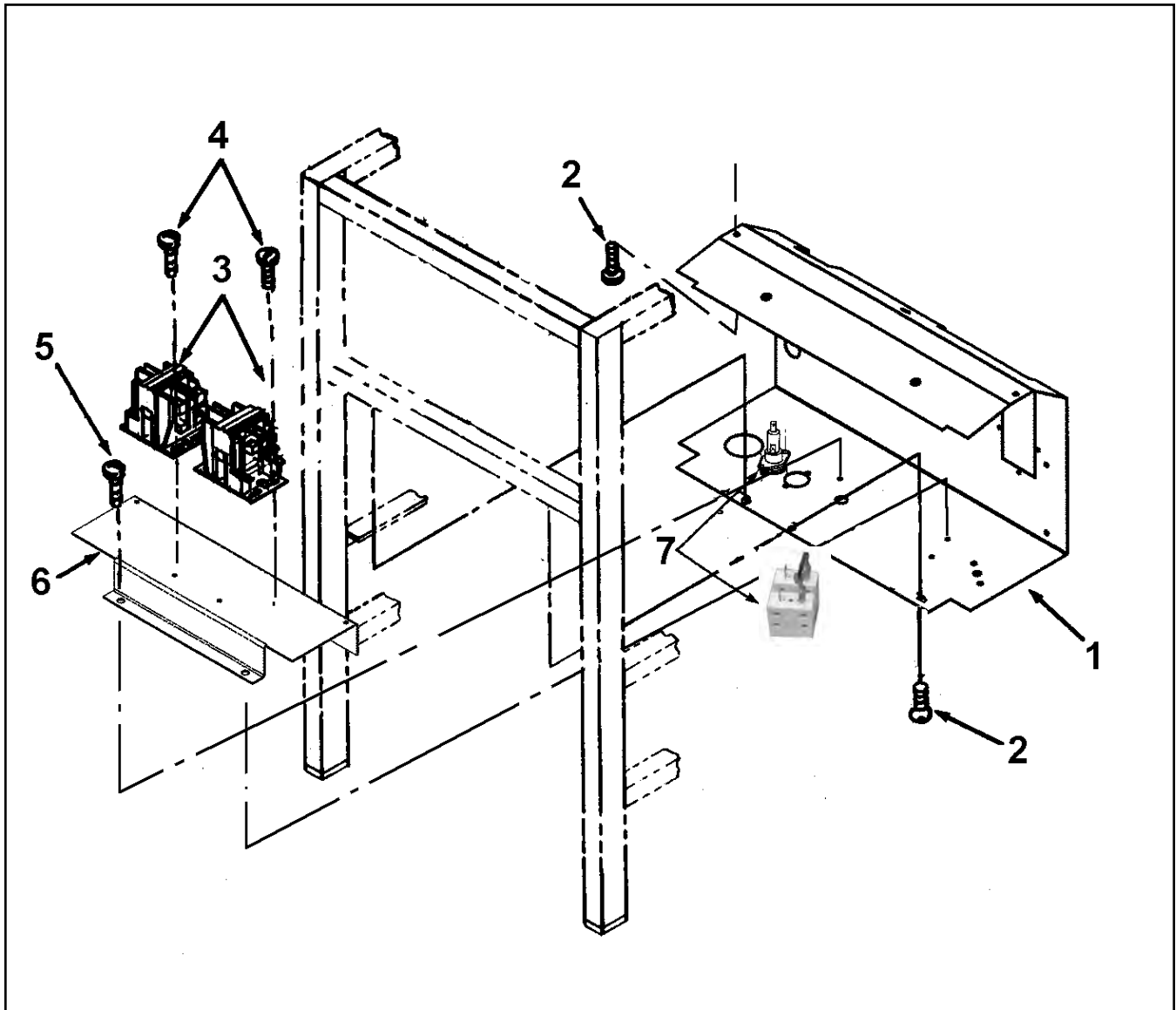


**Figure 3-25. Contactor and Frame Assembly
(Single Phase Electric Model)**

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-25 | | CONTACTOR AND FRAME ASSEMBLY, (Single Phase Electric Model) | |
| 1 | SC04-003 | SCREW | 4 |
| √ 2 | 19405 | CONTACTOR | 2 |
| 2 | 29942 | CONTACTOR, Mercury 208-240 VAC | 1 |
| | | (Before SN: AA0909048 - 500 or AB0909007 - 561) | |
| √ 2 | 65075 | CONTACTOR, E/M Heat - Non-CE - 240V | 1 |
| | | (After SN: AA0909047 - 500 OR AB0909006 - 561) | |
| √ 2 | 65074 | CONTACTOR - 230 Volt - CE | 2 |
| 3 | 18243 | BRACKET, Contactor | 1 |
| 4 | NS01-014 | NUT, Hex | 16 |
| 5 | WA01-007 | WASHER | 16 |
| 6 | LW02-005 | LOCKWASHER | 8 |
| 7 | 18242 | BREAKER, CIRCUIT 50 amp | 1 |
| 8 | SC03-005 | SCREW | 4 |
| 9 | 18244 | SHROUD, Single Phase (KB020JJ & below) | 1 |
| 9 | 63226 | SHROUD, Single Phase (KB021JJ to HB013JB) | 1 |
| 9 | 27418 | SHROUD, Single Phase (HB014JB & above) | 1 |
| 10 | SC01-072 | SCREW | 4 |
| 11 | SC04-002 | SCREW | 4 |
| 12 | SC01-010 | SCREW | 1 |
| 13 | EF02-030 | CAPILLARY CLAMP | 1 |
| 14 | NS02-005 | NUT | 1 |
| √ 15 | EF02-125 | BREAKER, Push-Button Reset (10-23-06 & after) | 2 |
| √ 15 | 18364 | ASSY, Fuse Holder - 15 Amp (before 10-23-06) | 2 |
| √ 15 | EF02-007 | FUSE, 15 Amp | 2 |
| √ 15 | EF02-006 | HOLDER, Fuse | 2 |
| 16* | 14033 | KIT - 3 Phase to 1 Phase Conversion (KB020JJ & below) ... | 1 |
| 16* | 14677 | KIT - 3 Phase to 1 Phase Conversion (KB021JJ to HB013JB) | 1 |
| 16* | 14882 | KIT - 3 Phase to 1 Phase w/ Fuses (HB014JB to AA0611084) | 1 |
| 16* | 14678 | KIT - 3 Phase to 1 Phase Conversion (AA0611085 & above) | 1 |

√ Recommended Parts

*not shown



**Figure 3-26. Contactor and Frame Assembly
(Three Phase Electric Model)**

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-26 | | CONTACTOR AND FRAME ASSEMBLY (Three Phase Electric Model) | |
| 1 | 18514 | SHROUD, Three Phase (KB020JJ & below) | 1 |
| 1 | 59233 | SHROUD, Three Phase (KB021JJ to HB013JB) | 1 |
| 1 | 65864 | SHROUD, Three Phase - 500 (HB014JB & above) | 1 |
| 1 | 65863 | SHROUD, CE-Three Phase (HB014JB-AA0605138) | 1 |
| 1 | 65269 | SHROUD, Three Phase (AA0605139 & above) | 1 |
| 1 | 24800 | SHROUD, Three Phase - 561 (HB014JB & above) | 1 |
| 2 | SC03-005 | SCREW, Shroud | 4 |
| √ 3 | 19405 | CONTACTOR - 208-240 Volt | 2 |
| 3 | 29942 | CONTACTOR, Mercury 208-240 VAC..... (Before SN: AA0909048 - 500 or AB0909007 - 561) | 1 |
| √ 3 | 65075 | CONTACTOR, E/M Heat - Non-CE - 240V | 1 |
| | | (After SN: AA0909047 - 500 OR AB0909006 - 561) | |
| √ 3 | 65074 | CONTACTOR - 230 Volt - CE | 2 |
| 4 | SC04-002 | SCREW, Contactor | 4 |
| 5 | SC01-052 | SCREW, 1/4-20 x 3/8 Hex Hd C | 2 |
| 6 | 58850 | BRACKET, Double Contactor (KB021JJ & Above)..... | 1 |
| √ 7 | EF02-125 | BREAKER, Push-Button Reset (10-23-06 & after-domestic) (AA0809149 & after - CE) | 2 |
| √ 7 | 18364 | ASSY, Fuse Holder - 15 Amp (before 10-23-06)..... | 2 |
| √ 7 | EF02-007 | FUSE, 15 Amp | 2 |
| √ 7 | EF02-006 | HOLDER, Fuse..... | 2 |
| √ 7 | EF02-105 | FUSE, 15 Amp - CE (AA0605139 to AA0809148) | 2 |
| √ 7 | EF02-104 | HOLDER, Fuse - CE (AA0605139 to AA0809148) | 2 |
| 8* | 14034 | KIT - 1 Phase to 3 Phase Conversion (KB020JJ & below) ... | 1 |
| 8* | 14679 | KIT - 1 Phase to 3 Phase Conversion (KB021JJ to HB013JB) | 1 |
| 8* | 14883 | KIT - 1 Phase to 3 Phase w/ Fuses (HB014JB to AA0611084) | 1 |
| 8* | 14680 | KIT - 1 Phase to 3 Phase Conversion (AA0611085 & above) | 1 |
| 8* | 140068 | KIT - 500 C8000 - 3 Phase to 1 Phase Conversion | 1 |

√ Recommended Parts

*not shown

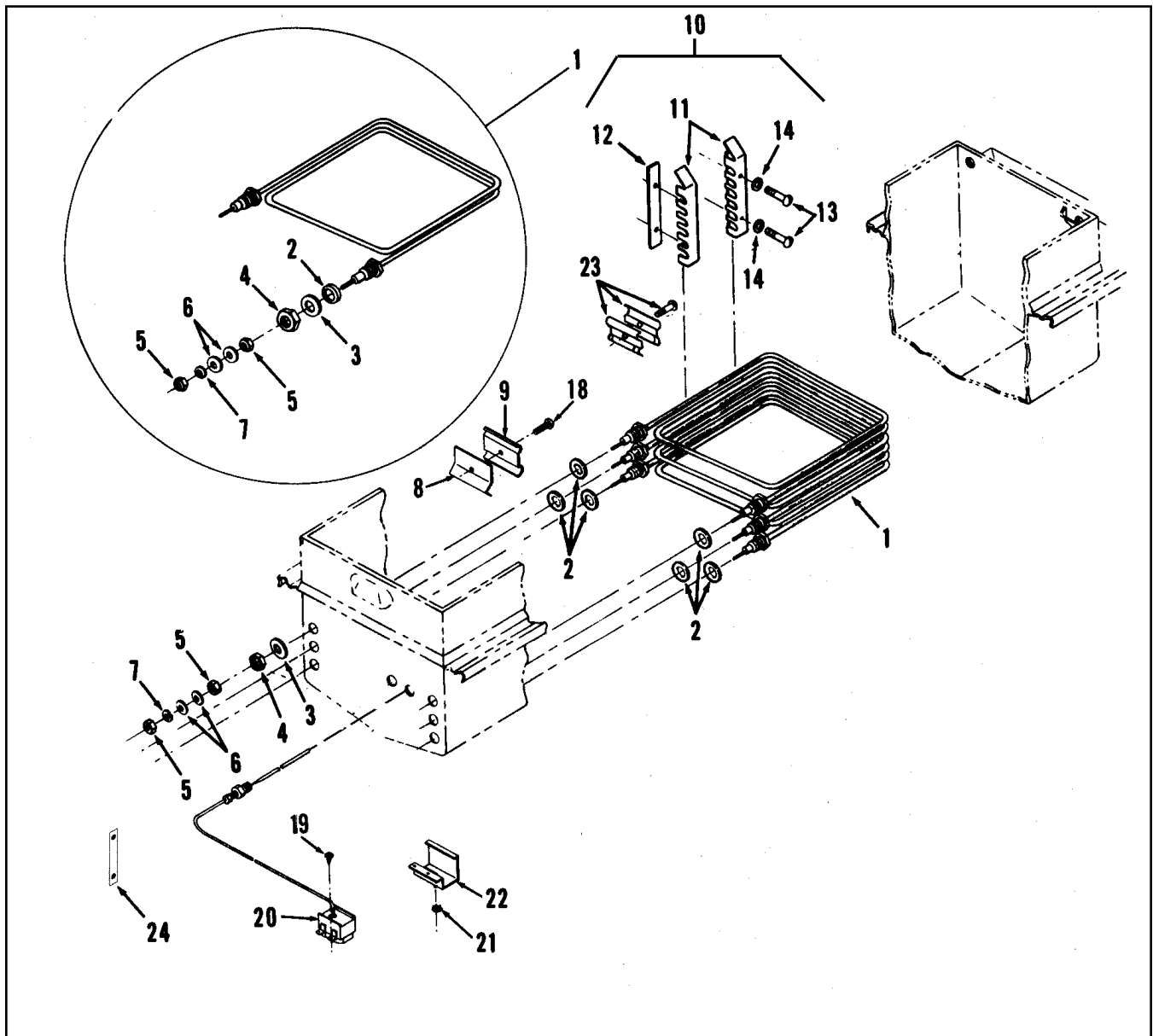


Figure 3-27. Heating Element and High Limit Assembly (Electric Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-27 | | HEATING ELEMENT AND HIGH LIMIT ASSEMBLY, (Electric Model) | |
| √ 1 | 18233-1 | ELEMENT COMPLETE, Heating 208 Volts, 4500 Watts | 3 |
| √ 1 | 44756 | ELEMENT - 208V-13.5kw-561 (units w/Firebars only) | 1 |
| √ 1 | 18233-2 | ELEMENT COMPLETE, Heating 230 Volts, 4500 Watts | 3 |
| √ 1 | 18233-5 | ELEMENT COMPLETE, Heating 230 Volts, 3750 Watts | 3 |
| √ 1 | 18233-4 | ELEMENT COMPLETE, Heating 208 Volts, 3750 Watts | 3 |
| √ 1 | 45268 | ELEMENT - 240V-13.5kw-561 (units w/Firebars only) | 1 |
| √ 1 | 48169 | ELEMENT - 220V-13.5kw-561 (units w/Firebars only) | 1 |
| √ 1 | 18233-6 | ELEMENT COMPLETE, Heating 480 Volts, 3750 Watts | 3 |
| √ 1 | 48159 | ELEMENT - 480V-13.5kw-561 (units w/Firebars only) | 1 |
| √ 1 | 18233-7 | ELEMENT COMPLETE, Heating 480 Volts, 4500 Watts | 3 |
| 2 | 16855 | SEAL O-RING..... | 6 |
| 3 | WA01-005 | WASHER, Heating Element, Metal..... | 6 |
| 4 | NS01-017 | NUT, Heating Element, Brass..... | 6 |
| 5 | NS01-014 | NUT, Heating Element..... | 12 |
| 6 | WA01-007 | WASHER, Heating Element | 12 |
| 7 | LW01-008 | WASHER, Lock, Heating Element | 6 |
| 8 | 29295 | HI Limit Bracket - Rear-561 (Firebars) | 2 |
| 8 | 18720 | CLAMP, Rear-Hi Limit..... | 1 |
| 9 | 29297 | HI Limit Bracket - Front-561 (Firebars)..... | 2 |
| 9 | 18248 | CLAMP, Front-Hi Limit..... | 1 |
| √ 10 | 14685 | KIT, Spreader Module..... | 4 |
| 11 | 18225 | SPREADER, Element..... | 4 |
| 12 | 18226 | BAR, Spreader Lock | 4 |
| 13 | SC01-055 | SCREW, Element Spreader (including Firebars)..... | 8 |
| 14 | LW02-005 | WASHER, Lock, Element Spreader..... | 8 |
| 15* | 44914 | SPREADER, Element (inner) - 561 (Firebars)..... | 4 |
| 16* | 44915 | SPREADER Element (outer) - 561 (Firebars)..... | 4 |
| 17* | SC01-201 | SCREW, Element Spreader-561 (Firebars)..... | 8 |
| 18 | SC01-053 | SCREW, 8-32 x 1/2 PH RD SS..... | 2 |
| 19 | SC02-018 | SCREW, Thread Forming #8 | 2 |
| √ 20 | 16738 | CONTROL, Hi Limit Temperature..... | 1 |
| 21 | NS02-001 | NUT, #10-32 Hex Keps..... | 2 |
| 22 | 17216 | BRACKET ASS'Y, Hi Limit Thermostat | 1 |
| 23 | 18211 | HOLDER, Thermostat Bulb..... | 1 |
| 24 | 19604 | BUSS BAR, 2-Hole | 2 |
| 25* | 63339 | INSULATION, Pot Front-561..... | 1 |

√ Recommended Parts/*not shown

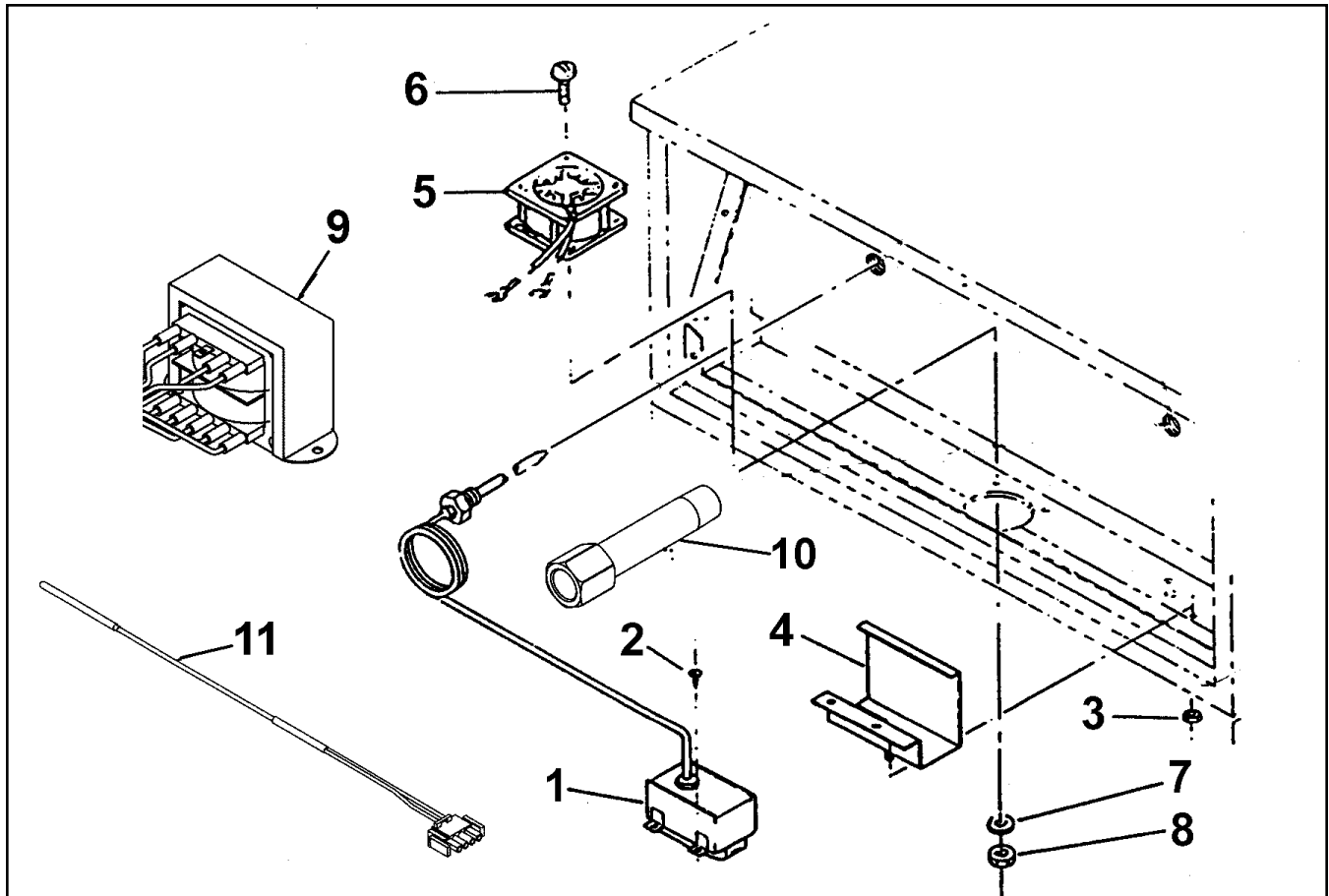


Figure 3-28. Fan and High Temperature Limit Control (Gas Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-28 | | FAN AND HIGH TEMPERATURE LIMIT CONTROL (Gas Model) | |
| √ 1 | 16738 | CONTROL, High Temperature Limit..... | 1 |
| √ 1 | 60241 | CONTROL, High Temp. Limit-E.G.O.-CE and Australia..... SN: CA012JJ and above | 1 |
| √ 1 | 14267 | KIT, High Limit - CE SN: CA011JJ and below..... | 1 |
| 2 | SC02-018 | SCREW, Thread Forming #8 | 2 |
| 3 | NS02-001 | NUT, #10-32 Hex Keys | 2 |
| 4 | 17216 | BRACKET ASSY, High Limit Thermostat | 1 |
| √ 5 | 81208 | FAN, 120 Volt | 1 |
| √ 5 | 16688 | FAN, 240 Volt (SN: AN0810093 & Below) | 1 |
| √ 5 | 81117 | FAN, 240 Volt (SN: AN0810094 & Above) | 1 |
| 6 | SC01-266 | SCREW, Fan, 6-32 X1-3/4" | 4 |
| 7 | WA01-006 | WASHER, Fan | 4 |
| 8 | NS02-005 | NUT, Fan..... | 4 |
| √ 9 | 35916 | TRANSFORMER, 120V-Pri./24V-Sec..... | 1 |
| √ 9 | 30614 | TRANSFORMER, 208/240V-Pri./24V-Sec..... | 1 |
| 10 | 51071 | FITTING, Thermostat - SN: KA020JJ & Below | 2 |
| √ 11 | 68078 | ASSY, FPS Temperature Probe (when applicable) | 1 |
| 12* | 36097 | PROBE GUARD | 1 |

√ Recommended Parts

*not shown

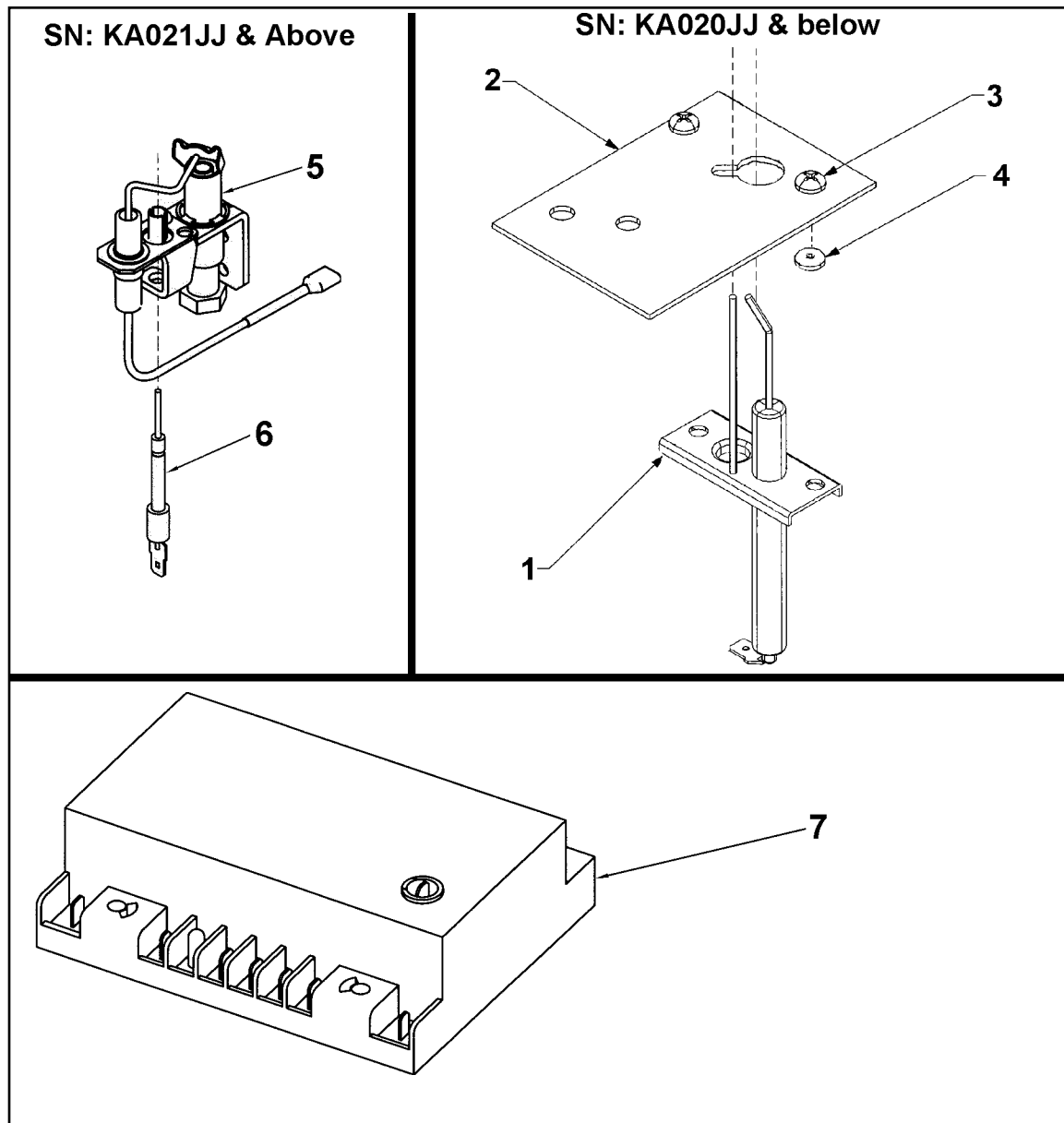


Figure 3-29. Electronic Ignition Assembly

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-29 | | ELECTRONIC IGNITION ASSEMBLY (only where applicable) | |
| √ 1 | 34380 | ELECTRODE, Spark/Sense - SN: KA020JJ & below | 1 |
| 2 | 34376 | IGNITOR BRACKET - SN: KA020JJ & below | 1 |
| 2 | 21522 | IGNITOR BRACKET SN: KA021JJ & above..... | 1 |
| 2 | 21325 | IGNITOR BRACKET (Int'l) SN: KA020JJ & below | 1 |
| 3 | SC01-021 | SCREW | 2 |
| 3 | SC01-076 | SCREW (International) SN: KA020JJ & below | 2 |
| 4 | NS02-007 | KEPS NUT..... | 2 |
| √ 5 | 79132-1 | PILOT- PFG- 600 NATURAL (SN: AN1208071 & above).... | 1 |
| √ 5 | 140227 | KIT- 600 NAT SSI PILOT ASSY (SN: KA021JJ-AN1208070) | 1 |
| √ 5 | 79132-2 | PILOT- PFG- 600 LP (SN: AN1208071 & above)..... | 1 |
| √ 5 | 14931 | KIT, 600 SSI Pilot Assy-LP - SN: (SN: KA021JJ-AN1208070) | 1 |
| 6 | 14899 | KIT - 600 SENSOR FLM HARN FLM..... | 1 |
| √ 6 | 60292 | SENSOR-FLAME, Pilot - SN: KA021JJ & above..... | 1 |
| √ 7 | 34384 | IGNITION MODULE - SN: KA020JJ & below | 1 |
| √ 7 | 21318 | IGNITION MODULE (Int'l) SN: KA020JJ & below | 1 |
| √ 7 | 14919 | KIT-IGNITION MODULE-NON-CE-SN: KA021JJ to AN0711029 | 1 |
| √ 7 | 77839 | IGNITION MODULE-NON-CE-SN: AN0711030 & above | 1 |
| √ 7 | 14937 | KIT-IGNITION MODULE -CE-SN: KA021JJ to AN0711029 | 1 |
| √ 7 | 77602 | IGNITION MODULE-CE - SN: AN0711030 & above.... | 1 |
| √ 8* | 21317 | MOMENTARY RESET SWITCH SN: KA020JJ & below..... | 1 |
| 9* | 54472 | POWER RELAY - 15A 120V..... | 1 |
| 9* | 56394 | POWER RELAY - 10A 240V CE..... | 1 |
| 10* | 80854 | BRACKET - IGNITION MODULE..... | 1 |

√ Recommended Parts

*not shown

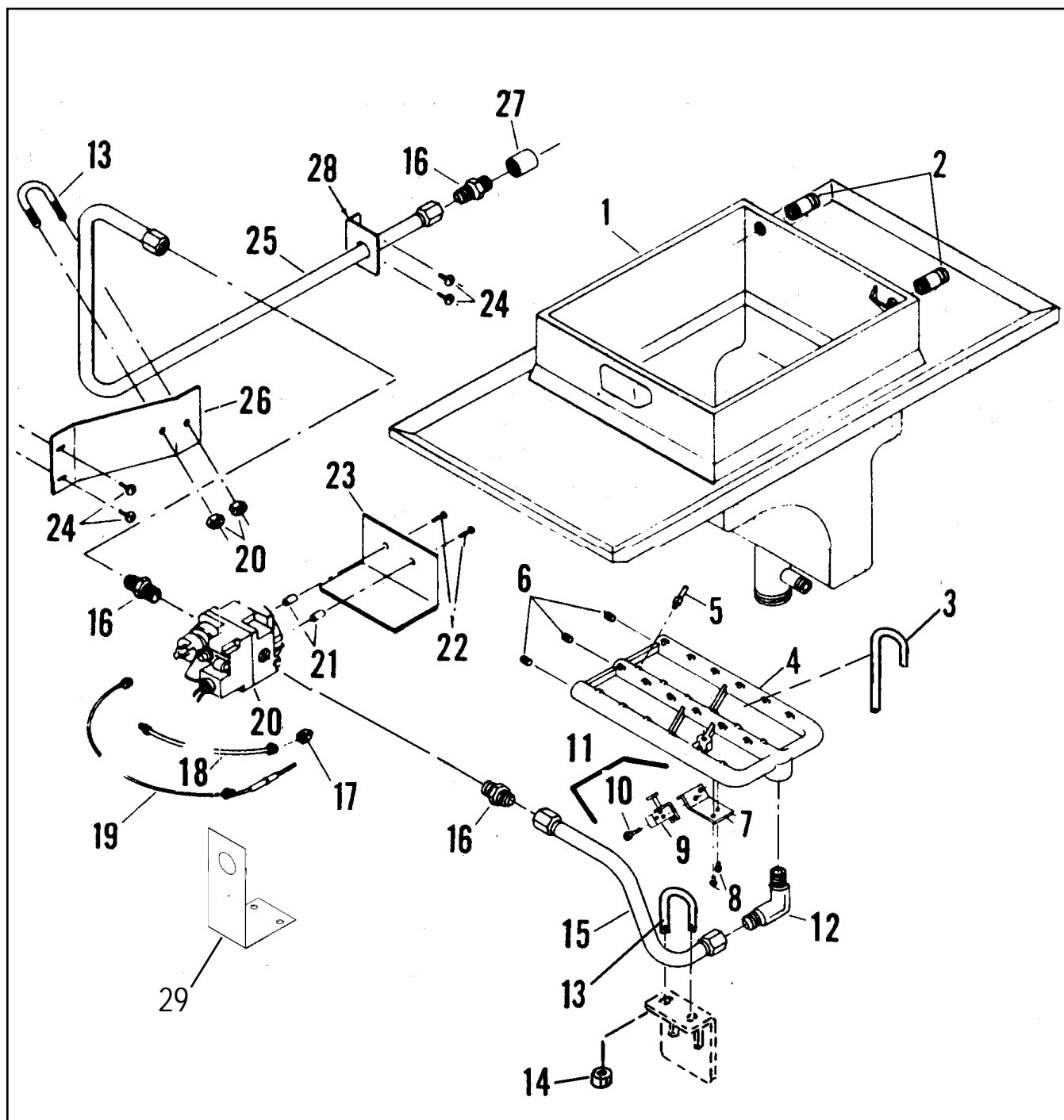


Figure 3-30. Frypot & Gas Burner Assy-Non-CE, Domestic, & Electronic Ignition

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|----------------------|-------------|--|-------------------|
| 3-30 | | FRYPOT & GAS BURNER ASSY- NON-CE, DOMESTIC, AND ELECTRONIC IGNITION | |
| 1 | 16889 | TOP ASSY, Pot & Counter (SN: KA020JJ & below) | 1 |
| 1 | 65007 | TOP ASSY, Pot & Counter (SN: KA021JJ & above) | 1 |
| 1 | 68568 | TOP ASSY, Pot & Counter - FPS | 1 |
| 1 | 65010 | TOP ASSY, Pot & Counter-Pollo Campero (SN: KA021JJ & above) | 1 |
| 1 | 65011 | TOP ASSY, Pot & Counter-CE(SN: KA021JJ & above; use 16889 prior)..... | 1 |
| 2 | 18816 | NIPPLE, Pipe S.S | 2 |
| 3 | 53834 | J-BOLT, Burner Hold Down | 1 |
| 4 | 16205 | CASTING Burner | 1 |
| 5 | 17013-1 | SET, Orifice, Natural Gas | 1 |
| 5 | 16561-1 | ORIFICE, Natural Gas, S.S..... | 1 |
| 5 | 16562-1 | ORIFICE, Natural Gas, Brass | 23 |
| 5 | 17013-3 | SET, Orifice, Propane Gas..... | 1 |
| 5 | 16561-3 | ORIFICE, Propane Gas, S.S | 1 |
| 5 | 16562-3 | ORIFICE, Propane Gas, Brass | 23 |
| 6 | FP01-020 | PLUG, Burner Casting | 3 |
| 7 | 29969 | BRACKET, Pilot Holder | 1 |
| 8 | SC01-184 | SCREW, Pilot Holder Bracket | 2 |
| 9 | Use #11 | PILOT & ORIFICE ASSEMBLY | 1 |
| 10 | SC01-047 | SCREW, Pilot Holder | 1 |
| 11 | 30904 | PILOT & BRACKET ASSY, LP (SN AN0703021 & below)..... | 1 |
| 11 | 30913 | PILOT & BRACKET ASSY, Nat (SN AN0703021 & below) | 1 |
| 12 | 16336 | ELBOW, Male | 1 |
| 12 | FP01-014 | ELBOW 1/8" (SN: AN0901029 & Above)..... | 1 |
| 13 | SC06-013 | BOLT, U, Gas Line..... | 2 |
| 14 | NS02-002 | NUT, Gas Supply Line Bolt | 4 |
| 15 | 16333 | LINE, Gas Burner to Control | 1 |
| 15 | 67202 | ASSY, Burner to Valve Tube - Solid State Ign..... | 1 |
| 15 | 79239 | ASSY, Burner to Valve Tube (SN: AN0901029 & Above)..... | 1 |
| 16 | 16335 | NIPPLE, Close | 3 |
| 17 | 29820 | ORIFICE, Pilot, Natural Gas..... | 1 |
| 17 | 32407 | ORIFICE, Pilot, Propane Gas | 1 |
| 18 | 69450 | PILOT ASSEMBLY, Gas Tube | 1 |
| √ 19 | 16219 | THERMOCOUPLE | 1 |
| √ 20 | ----- | VALVE, Gas Control - See Figure 3-32..... | 1 |
| 21 | 16221 | SPACER, Heat Shield | 2 |
| 21 | ME50-066 | SPACER, Heat Shield (SN: AN0901029 & Above) | 2 |
| 22 | SC01-054 | SCREW, Heat Shield..... | 2 |
| 22 | SC02-045 | SCREW, Heat Shield (SN: AN0901029 & Above)..... | 2 |
| 23 | 58866 | SHIELD, Heat, Aluminum (SN: KA020JJ & below) | 1 |
| 23 | 67111 | SHIELD, Valve Heat - SSI (SN: KA021JJ to SN:AN0901028) | 1 |
| 23 | 79197 | SHIELD, Valve Heat (SN: AN0901029 & Above) | 1 |
| 24 | SC02-006 | SCREW, Bracket | 4 |
| 25 | 40304 | LINE, Gas Supply (SN: KA020JJ & below)..... | 1 |
| 25 | 16326 | LINE, Gas Supply | 1 |
| 26 | 16331 | GAS LINE BRACKET | 1 |
| 27 | FP01-007 | COUPLING, Pipe | 1 |
| 28 | 16328 | BRACKET, Gas Line | 1 |
| - | 16329 | Nut 37 Flare for 5/8 OD | 2 |
| - | 16330 | Sleeve 37 Flare for 5/8 | 2 |
| 29 | 24687 | GUARD, Gas Valve Adjustment Screw | 1 |
| 30* | 14484 | KIT, 3/4 in. x 5 ft. Gas Line w/quick-disconnect | 1 |

√ Recommended Parts / * not shown

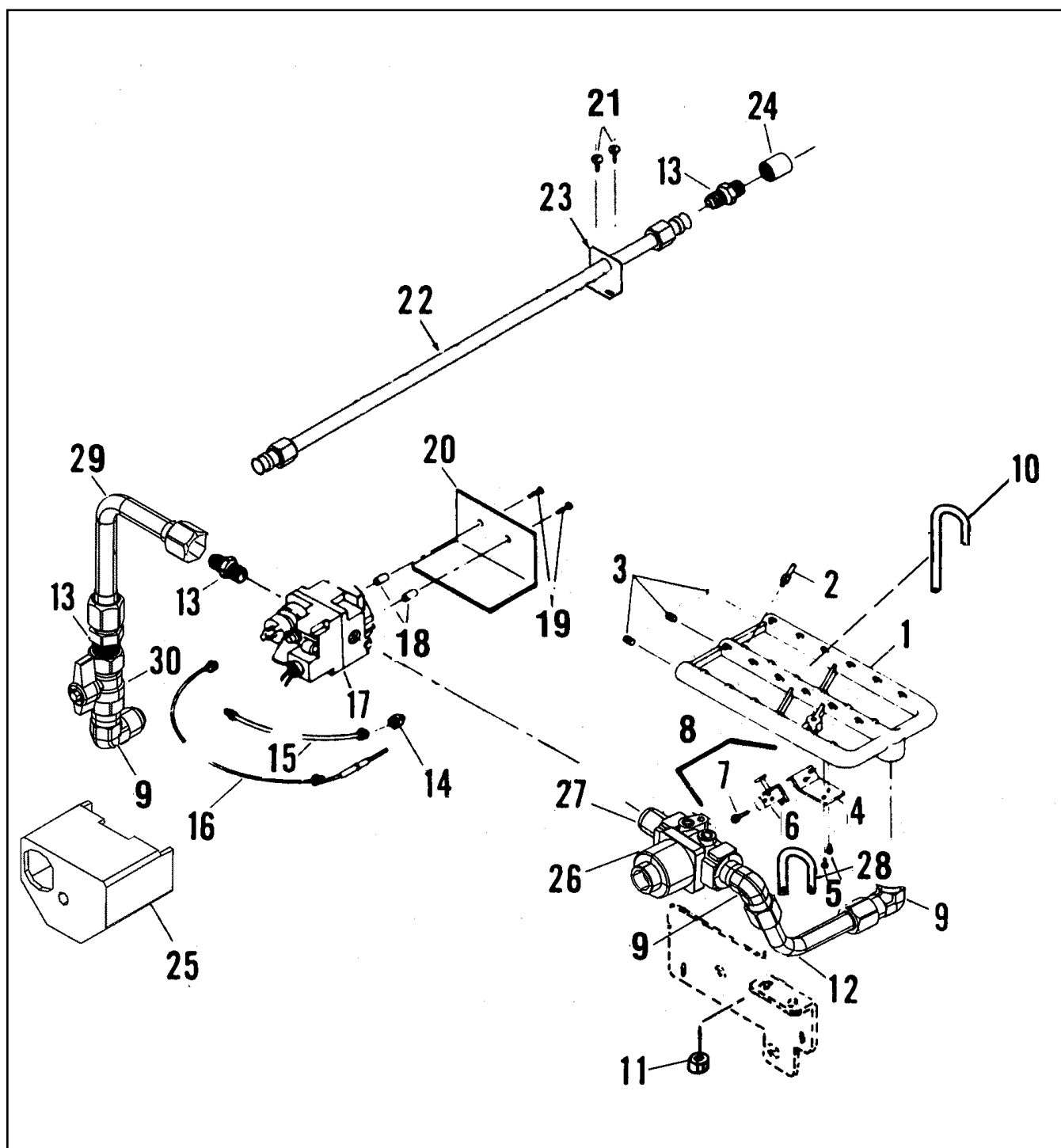
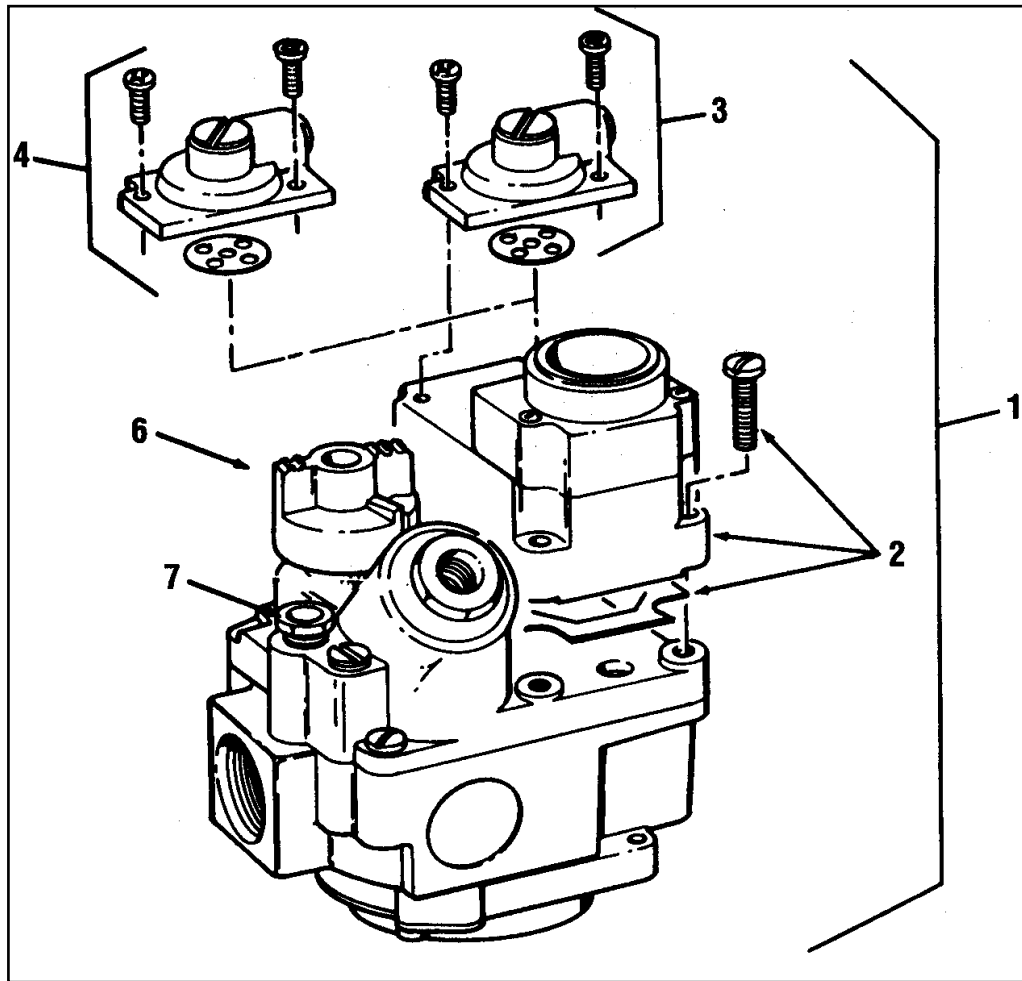


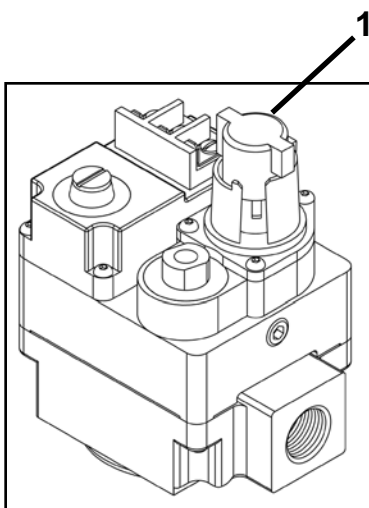
Figure 3-31. Gas Line and Burner Assembly - CE, Int'l, and Electronic Ignition

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|----------------------|----------------|--|-------------------|
| 3-31 | | GAS LINE & BURNER ASSY-CE, INTERNATIONAL, & ELECTRONIC IGNITION | |
| 1 | 16205 | CASTING Burner | 1 |
| 2 | 17013-1 | SET, Orifice, Natural Gas | 1 |
| 2 | 16561-1 | ORIFICE, Natural Gas, S.S | 1 |
| 2 | 16562-1 | ORIFICE, Natural Gas, Brass | 23 |
| 2 | 17013-3 | SET, Orifice, Propane Gas | 1 |
| 2 | 16561-3 | ORIFICE, Propane Gas, S.S | 1 |
| 2 | 16562-3 | ORIFICE, Propane Gas, Brass | 23 |
| 3 | FP01-020 | PLUG, Burner Casting | 3 |
| 4 | 29969 | BRACKET, Pilot Holder | 1 |
| 5 | SC01-184 | SCREW, Pilot Holder Bracket | 2 |
| 6 | Use #8 | PILOT & ORIFICE ASSEMBLY | 1 |
| 7 | SC01-047 | SCREW, Pilot Holder | 1 |
| 8 | 30904 | PILOT & BRACKET ASSY, LP (SN AN0703021 & below) | 1 |
| 8 | 30913 | PILOT & BRACKET ASSY, Nat (SN AN0703021 & below) | 1 |
| 9 | 16336 | ELBOW, Male | 1 |
| 10 | 53834 | J-BOLT, Burner Hold Down | 1 |
| 11 | NS02-002 | NUT, Gas Supply Line Bolt | 4 |
| 12 | 38464 | LINE, Gas Burner to Control | 1 |
| 13 | 16335 | NIPPLE Close | 2 |
| 14 | 29820 | ORIFICE, Pilot, Natural Gas | 1 |
| 14 | 32407 | ORIFICE, Pilot, Propane Gas | 1 |
| 15 | 69450 | PILOT ASSEMBLY, Gas Tube | 1 |
| √ 16 | 16219 | THERMOCOUPLE | 1 |
| √ 16 | 34820 | THERMOCOUPLE -CE | 1 |
| √ 17 | ----- | VALVE, Gas Control - See Figure 3-32 | 1 |
| 18 | 16221 | SPACER, Heat Shield | 2 |
| 19 | SC01-054 | SCREW, Heat Shield | 2 |
| 20 | 16222 | SHIELD, Heat, Aluminum | 1 |
| 21 | SC02-006 | SCREW, Bracket | 4 |
| 22 | 51429 | LINE, Gas Supply-CE and Australia | 1 |
| 23 | 16328 | BRACKET, Gas Line | 1 |
| 24 | FP01-007 | COUPLING, Pipe | 1 |
| 25 | 56229 | WIRE COVER, Gas control valve - CE | 1 |
| √ 26 | 38446 | SOLENOID, Gas - 120V | 1 |
| √ 26 | 38467 | SOLENOID, Gas - 240V | 1 |
| √ 26 | 38468 | SOLENOID, Gas - 24V | 1 |
| √ 26 | 34801 | SOLENOID, Gas - 240V - CE and Australia | 1 |
| √ 26 | 34802 | SOLENOID, Gas - 24V - CE and Australia | 1 |
| 27 | FP02-062 | NIPPLE, 1/2 NPT x 1.75L BI | 1 |
| 28 | SC06-013 | BOLT U, Gas Line | 1 |
| 29 | 51428 | TUBE, Gas Valve Supply | 1 |
| 30 | 45401 | VALVE, 1/2 Gas Ball | 1 |
| 31* | FP01-014 | ELBOW, 1/8 inch - Z | 1 |
| 32* | FP01-200 | FITTING - Gas Inlet BSPT | 1 |
| 33* | 16355 | NIPPLE, PRESSURE TEST | 1 |

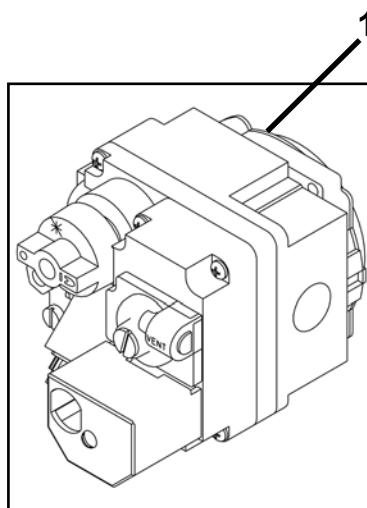
√ Recommended Parts/*not shown



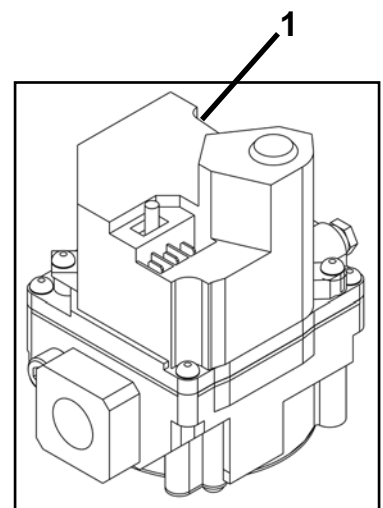
Style 1



Style 2



Style 3



Style 4

Figure 3-32. Gas Control Valve

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-32 | | GAS CONTROL VALVE | |
| √ 1 | ----- | VALVE, Gas Control - See Table 1 Below | 1 |
| √ 2 | 16254 | ACTUATOR, Gas Control Valve, 120 Volt, Natural | 1 |
| 2 | 16710 | ACTUATOR, Gas Control Valve, 208-240 Volt, Natural | 1 |
| √ 2 | 16386 | ACTUATOR, Gas Control Valve, 120 Volt, Propane | 1 |
| √ 2 | 16384 | ACTUATOR, Gas Control Valve, 208-240 Volt, Propane | 1 |
| √ 3 | 16253 | REGULATOR, Gas Control Valve, Natural Gas | 1 |
| √ 4 | 16352 | REGULATOR, Gas Control Valve, Propane Gas | 1 |
| √ 6 | 16267 | KNOB, Gas Control Valve | 1 |
| √ 7 | 16373 | FITTING, Compression - Pilot Tube | 2 |
| 8* | 16247 | KIT, Nat. to LP Conversion - See Table 2 Below | 1 |
| 8* | 16248 | KIT, LP to Nat. Conversion - See Table 2 Below | 1 |
| 8* | 14324 | KIT, Nat. to LP Conversion - See Table 2 Below | 1 |
| 8* | 14325 | KIT, LP to Nat. Conversion - See Table 2 Below | 1 |
| 8* | 14723 | KIT, 600SSI - Nat. to LP Conversion-SN: KA021JJ & above | 1 |
| 8* | 14724 | KIT, 600SSI - LP. to Nat. Conversion-SN: KA021JJ & above | 1 |

√ Recommended Parts / *not shown

Table 1

| Voltage | Nat. Electronic Ign. | LP Electronic Ign. | Nat. Std. Ign. | LP Std. Ign. | Town Gas |
|-----------|--|--|--------------------------------------|--------------------------------------|------------------------|
| 120V | †34439 (SN: KA020JJ and Below) | ----- | †16216 | †16217 | Use 16262 and 16254 |
| 240V | ----- | †21316 | †16380 | †16381 | †16262 |
| 24V | ◇140043 (SN: KA021JJ to AN0901028) | ◇140043 (SN: KA021JJ to AN0901028) | #29614 (SN: KA020JJ and Below) | #29728 (SN: KA020JJ and Below) | ----- |
| 24V | ◇80761 (SN: AN0901029 and Above) | ◇80858 (SN: AN0901029 And Above) | ‡58863 (SN: KA021JJ and Above) | ‡64036 (SN: KA021JJ and Above) | ----- |
| 24V/50Hz | ----- | ----- | #34806 | #34805 | ----- |
| 240V/50Hz | ----- | ----- | #34804 | #34803 | ----- |

† - Style 1, Integral lead wires

‡ - Style 2, 3 screw terminals

- Style 3, 2 screw terminals and/or cover

◇ - Style 4, 3 spade terminals and ON/OFF switch

NOTE: Part # 16216 and 16380 consist of items 2 and 3 and part # 16217 and 16381 consist of items 2 and 4.

Table 2

| (Pilot lit Manually) | | (Pilot lit Manually) |
|----------------------|--------------------------|--------------------------------|
| SERIAL NUMBER | Std. USA 120V/60Hz Power | Std. European & Non-Std. Power |
| KA020JJ & Below | 16247 & 16248 | 16247 & 16248 |
| KA021JJ & Above | 14324 & 14325 | 16247 & 16248 |

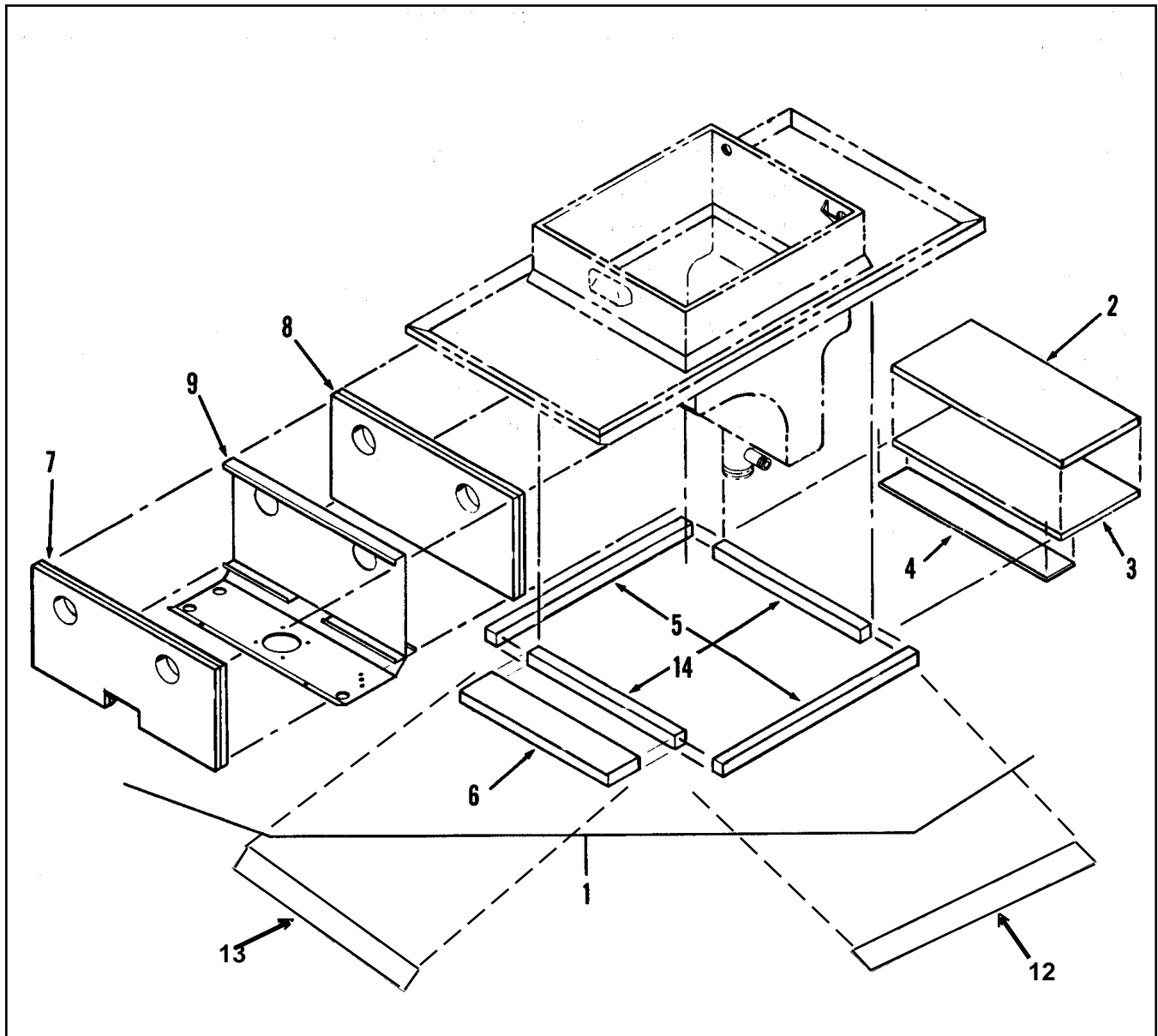


Figure 3-33. Countertop Insulation Assembly (Gas Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-33 | | COUNTERTOP INSULATION ASSY (Gas Model) | |
| 1 | 14698 | KIT, Complete Set - SN: KA021JJ & Above..... | 1 |
| 1 | 16518 | INSULATION, Complete Set - SN: 35886 to KA020JJ..... | 1 |
| 1 | 16310 | INSULATION, Complete Set - SN: 35885 and Below (Includes Part Nos. 16505,17605,16872, MS01-180, Bulk Cerefelt Insulation For Around Thermocouple, Pot Fittings, and Glue.) | 1 |
| 1 | 14211 | INSULATION, Complete Set-CE and Australia | 1 |
| 2 | 63301 | INSULATION, Fiberglass | 1 |
| 2 | 63326 | INSULATION-CE and Australia | 2 |
| 3 | 63302 | INSULATION, Cerefelt - Flue Top | 1 |
| 3 | 63326 | INSULATION, Cerefelt - Flue Top - CE | 1 |
| 4 | 16308 | BOARD, Aircell | 1 |
| 4 | 54862 | BOARD, Aircell-CE and Australia | 1 |
| 5 | 53807 | INSULATION, Countertop-sides | 2 |
| 6 | 16303 | INSULATION, Fiberglass | 1 |
| 7 | 63699 | INSULATION, Fiberglass Notched | 2 |
| 7 | 68070 | ASSY, Front Panel Insulation - SSI/FPS | 1 |
| 8 | 63623 | INSULATION, Heat Shield, Inner..... | 1 |
| 9 | 59232 | HEAT SHIELD | 1 |
| 10* | 53802 | HEAT SHIELD, Middle-CE & Australia (SN:AN0810093 and Below)..... | 1 |
| 11* | 80861 | HEAT SHIELD-CE & Australia (SN:AN0810094 & Up)..... | 1 |
| 11* | 85512 | HEAT SHIELD-240V SSI/FPS (SN:AN0810093 & Below) | 1 |
| 11* | 85518 | HEAT SHIELD-240V SSI/FPS (SN:AN0810094 & Up)..... | 1 |
| 12 | 59965 | INSULATION, Countertop Side..... | 2 |
| 13 | 59966 | INSULATION, Countertop Front | 1 |
| 14 | 53808 | INSULATION, Countertop-Front/Rear | 2 |

* not shown

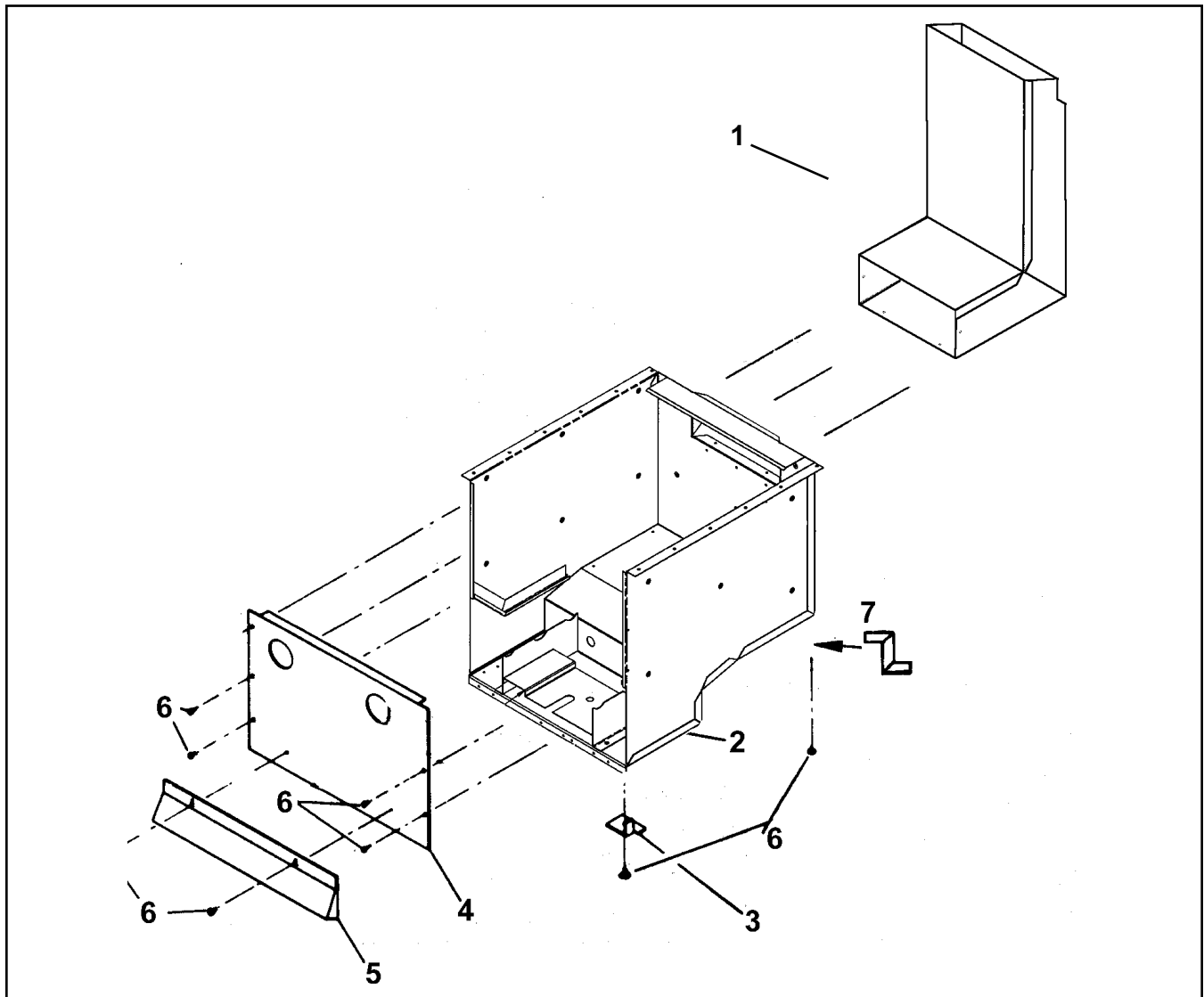


Figure 3-34. Firebox and Flue Assembly (Gas Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|--|----------------------|
| 3-34 | | FIREBOX AND FLUE ASSEMBLY (Gas Model) | |
| 1 | 59728 | STACK, Flue Exhaust - SN: KA021JJ & Above..... | 1 |
| 1 | 54865 | STACK, Flue Exhaust - SN: KA020JJ & Below..... | 1 |
| 2 | 59223 | CABINET ASSEMBLY, Firebox - SN: KA021JJ & Above | 1 |
| 2 | 29679 | CABINET ASSEMBLY, Firebox - SN: KA020JJ & Below | 1 |
| 3 | 18625 | BRACKET, Side Panel Insulation | 2 |
| 4 | 87448 | PANEL, Firebox Front | 1 |
| 5 | 16406 | DEFLECTOR, Heat Shield | 1 |
| 6 | SC03-005 | SCREW, Sheet Metal | 20 |
| 7 | 18626 | BRACKET, Side Panel Insulation, Rear | 2 |
| 8 | 63330* | FIREBOX ASSY, w/Insul-Japan-(SN: AN0902073 & Below) | 1 |
| 8 | 63311* | FIREBOX ASSY, w/Insul-Japan-(SN: AN0902074 & Above) | 1 |
| 8 | 63331* | FIREBOX ASSEMBLY, w/Insulation - CE and Australia..... | 1 |
| 9 | 30857* | FRONT PANEL INSULATION ASSEMBLY (Export only) | 1 |
| 10 | 53812* | INSULATION, Front Bracket, Firebox - CE and Australia... | 2 |
| 11 | 53814* | INSULATION, Leg - CE and Australia | 1 |
| 12 | 53816* | INSULATION, Outer Rear Firebox - CE and Australia | 1 |
| 13 | 24239* | INSULATION, Outer Firebox, Side - CE and Australia | 1 |

* not shown

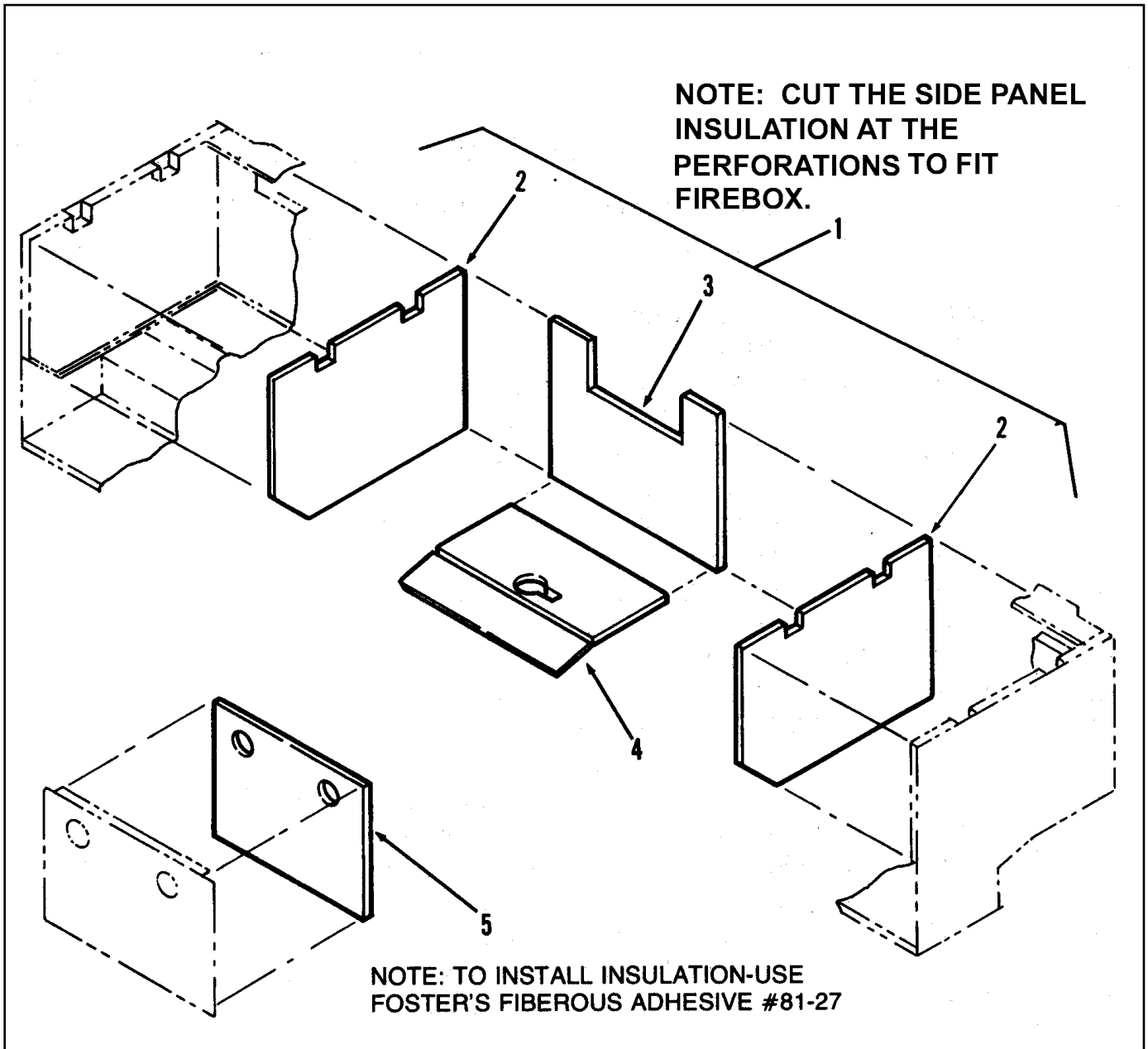


Figure 3-35. Firebox Insulation Assembly (Gas Model)

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|-------------------------|----------------|---|----------------------|
| 3-35 | | FIREBOX INSULATION ASSY (Gas Model) | |
| 1 | 16505 | INSULATION, Firebox - Complete Set | 1 |
| | | Cerefelt, Inside Firebox | |
| 2 | 63111 | INSULATION, Side Panel , Cerefelt | 2 |
| 3 | 16502 | INSULATION, Back Panel, Cerefelt | 1 |
| 4 | 16503 | INSULATION, Bottom Panel, Cerefelt | 1 |
| 5 | 29690 | INSULATION, Front Panel, Cerefelt | 1 |
| 6 | 24238* | INSULATION, Countertop, Sides - Japan - (SN: AN0902074 & Up) | 2 |

* not shown

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|----------------------|----------------|---|-------------------|
| None | | PFE-500 KFC SMS & NON-SMS CONTROLS & SPARE PARTS | |
| 1 | 16624 | LIGHT, Indicator, red | 1 |
| 2 | 28979 | TRANSFORMER..... | 1 |
| 3 | 29382 | DECAL, Membrane, Switch | 1 |
| 4 | 29887 | CARD, Menu (rectangular)..... | 1 |
| 5 | 29898 | SWITCH, Power..... | 1 |
| 6 | 29901 | ASSY - Capacitor/Resistor | 1 |
| 7 | 30094 | FITTING, Compression | 1 |
| 8 | 30560 | ASSY - Capacitor/Resistor | 1 |
| 9 | 30971 | ASSY - MOV | 1 |
| 10 | 36210 | BEEPER, Replaceable..... | 1 |
| 11 | 43649 | ASSY - Probe (Non-SMS) | 1 |
| 12 | 54085 | LIGHT, Indicator - Green (CE) | 1 |
| 13 | 73799 | ASSY - Probe, 3 inch (SMS)..... | 1 |
| 14 | 74865RB | ASSY - CONTROL-500 SMS Dom (8-18-06 & after) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 14 | 73897RB | ASSY - CONTROL-500 SMS Dom (8-18-06 & after) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 14 | 74864RB | ASSY - CONTROL-500 SMS Intl (8-18-06 & after) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 14 | 73896RB | ASSY - CONTROL-500 SMS Intl (8-18-06 & after) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 15 | 24513 | CARD, Menu (long & narrow) | 1 |
| 16 | 51877 | ASSY - Speaker and Wire..... | 1 |
| 17 | 14789 | KIT, SMS Conversion Dom. (SN: KA020JJ & Below) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 17 | 14792 | KIT, SMS Conversion Dom. (SN: KA020JJ & Below) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 17 | 14795 | KIT, SMS Conversion Dom. (SN: KA021JJ to BA026JA) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 17 | 14799 | KIT, SMS Conversion Dom.(SN: KA021JJ to BA026JA) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 17 | 14801 | KIT, SMS Conversion Dom. (SN: BA026JA GA085JB) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 17 | 14804 | KIT, SMS Conversion Dom. (SN: BA026JA GA085JB) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 17 | 14819 | KIT, SMS Conversion Int'l (SN: KA020JJ & Below) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 17 | 14822 | KIT, SMS Conversion Int'l (SN: KA020JJ & Below) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 17 | 14825 | KIT, SMS Conversion Int'l (SN: KA021JJ to BA026JA) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 17 | 14828 | KIT, SMS Conversion Int'l (SN: KA021JJ to BA026JA) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |
| 17 | 14831 | KIT, SMS Conversion Int'l (SN: BA026JA GA085JB) (Units with wiring diagram 24853, 24718 or 63211)..... | 1 |
| 17 | 14834 | KIT, SMS Conversion Int'l (SN: BA026JA GA085JB) (Units with wiring diagram 72860, 72831, or 71819)..... | 1 |

√ Recommended Parts/*not shown

| FIGURE & ITEM NO. | PART NUMBER | DESCRIPTION | UNITS PER ASSY |
|--------------------------------|----------------|---|-------------------|
| None | | PFG-600 KFC SMS & NON-SMS CONTROLS & SPARE PARTS | |
| 1 | 14332 | KIT - Temperature Probe (Non-SMS) | 1 |
| 2 | 14428 | KIT - 6 Inch Probe (600 SMS) | 1 |
| 3 | 17365 | LIGHT, Indicator | 1 |
| 4 | 29887 | CARD, Menu (rectangular) | 1 |
| 5 | 29898 | SWITCH, Power | 1 |
| 6 | 29901 | ASSY - Capacitor/Resistor | 1 |
| 7 | 30094 | FITTING, Compression | 1 |
| 8 | 30978 | TRANSFORMER | 1 |
| 9 | 36097 | FITTING, Protector, Pot | 1 |
| 10 | 36210 | BEEPER, Replaceable | 1 |
| 11 | 51426 | FILTER - EMC (CE) | 1 |
| 12 | 54085 | LIGHT, Indicator - Green (CE) | 1 |
| 13 | 56528 | DECAL, Membrane, Switch | 1 |
| 14 | 71933 | RELAY - 24V (CE) | 1 |
| 15 | ME90-009 | RELAY - 240V (CE) | 1 |
| 16 | 73889RB | ASSY - CONTROL-600 SMS Domestic (8-18-06 & after) | 1 |
| 16 | 73888RB | ASSY - CONTROL-600 SMS International (8-18-06 & after) | 1 |
| 17 | 24513 | CARD, Menu (long & narrow) | 1 |
| 18 | 51877 | ASSY - Speaker & Wire | 1 |
| 19 | 14807 | KIT, SMS Conversion Dom. (SN: KA020JJ & Below) | 1 |
| 19 | 14811 | KIT, SMS Conversion Dom. (SN: KA021JJ to BA026JA) | 1 |
| 19 | 14815 | KIT, SMS Conversion Dom. (SN: BA027JA to GA085JB) | 1 |
| 20 | 14837 | KIT, SMS Conversion Int'l (SN: KA020JJ & Below) (Units with wiring diagram 29895) | 1 |
| 20 | 14838 | KIT, SMS Conversion Int'l (SN: KA020JJ & Below) (Units with wiring diagram 63748) | 1 |
| 20 | 14839 | KIT, SMS Conversion Int'l (SN: KA020JJ & Below) (Units with wiring diagram 29900) | 1 |
| 20 | 14840 | KIT, SMS Conversion Int'l (SN: KA020JJ & Below) (Units with wiring diagram 34809) | 1 |
| 20 | 14841 | KIT, SMS Conversion Int'l (SN: KA021JJ to BA026JA) (Units with wiring diagram 29895) | 1 |
| 20 | 14842 | KIT, SMS Conversion Int'l (SN: KA021JJ to BA026JA) (Units with wiring diagram 63748) | 1 |
| 20 | 14843 | KIT, SMS Conversion Int'l (SN: KA021JJ to BA026JA) (Units with wiring diagram 29900) | 1 |
| 20 | 14844 | KIT, SMS Conversion Int'l (SN: KA021JJ to BA026JA) (Units with wiring diagram 34809) | 1 |
| 20 | 14845 | KIT, SMS Conversion Int'l (SN: BA026JA GA085JB) (Units with wiring diagram 29895) | 1 |
| 20 | 14846 | KIT, SMS Conversion Int'l (SN: BA026JA GA085JB) (Units with wiring diagram 63748) | 1 |
| 20 | 14847 | KIT, SMS Conversion Int'l (SN: BA026JA GA085JB) (Units with wiring diagram 29900) | 1 |
| 20 | 14848 | KIT, SMS Conversion Int'l (SN: BA026JA GA085JB) (Units with wiring diagram 34809) | 1 |
| √ Recommended Parts/*not shown | | | |

