

Henny Penny 4 Head Cooker

Setting up the Filter Pan

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Products, Supplies and Tools

| Products: | Supplies/Tools: |
|--|------------------------|
| Filter Paper Magnesol Filter Aid (180 g to be weighed or portioned) | Magnesol measuring cup |

Assemble Filter



caution

Use caution when setting up the filter pan



caution

- Wash hands with warm water and use anti-bacterial soap.
- Wash for a minimum of 20 seconds.

Assemble the filter only in the morning, not at night. If it is assembled at night, the filter paper can become damp, swell, and not filter properly.

- Make sure all filter items and filter assembly parts are clean and dry;
- Assemble the top and bottom filter screen so that the connector nut on the bottom filter screen goes through the hole in the top filter screen.
- New models only have a single filter.
- Slide the screen into a filter envelope.



Fold Envelope and Add Clips

- Close filter envelope by folding its 2 top corners at 45-degree angles, followed by folding the flap over twice to close the opening.



- Slide the filter clips over the folded edge, with the folded side on top and the flat side on the bottom.



- Put crumb catcher screen over filter envelope



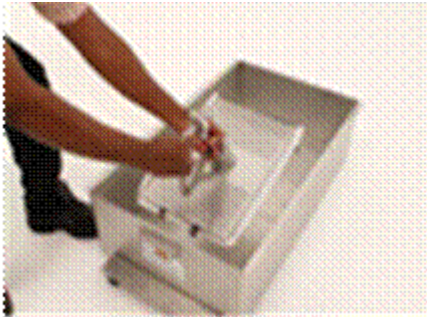
Thread Standpipe onto Connector Nut

- Insert the connector nut through the hole in the center of the filter paper, and thread the standpipe onto the connector nut. Position so the standpipe lines up with the connecting union in the cooker.
- Hand-tighten the connector nut.



Installing of Assembled Filter and Crumb Catcher

- Put the assembled filter in the filter pan.



Add Magnesol (Skip this step if your restaurant doesn't use Magnesol)

- Measure 180 g Magnesol® using the Magnesol measuring cup provided.



For ease of operation preportion the Magnesol powder.
Weigh out 180 g using a calibrated scale.

- Sprinkle the Magnesol® powder evenly inside the assembled filter pan.
- Put the crumb catcher on top of the filter pan and position it against the standpipe.
- Ensure the crumb catcher remains against the standpipe and slide the filter pan cover, over the filter pan.

Slide the tank under the cooker

- Slide the tank back under the cooker, and join the standpipe to the connecting union.
- Hand-tighten union.

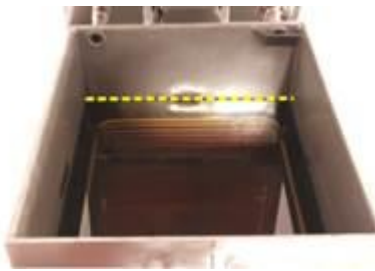


Install condensation drain pan

- Install the condensation drain pan in front of the filter pan.



- Check that the cooker is level. The oil must be at an equal distance from the rim of the cook pot on all sides.



Filter or Polish Oil

Filter or Polish Oil

At the end of the cooking cycle when the timer button is pressed, the display will flash filter and will stay flashing until the cookpot is filtered. At this display the cooker oil must be drained and the cook pot cleaned.

The Henny Penny 4 Head cooker must be cleaned and the oil must be polished at least twice daily minimum - **after lunch rush and at the end of the day (at closing) or at start-up for restaurants using Magnesol.**

- Filter or Polish oil only when COOL or FILTER (temperature will be about 121 °C) is displayed. Although the display will read COOL, the oil is hot and could cause burns.
- Oil should be filtered or polished immediately following a cooking cycle when COOL is displayed. Filtering or Polishing before oil has reached COOL could cause oil to overflow from the cook pot.

Products, Supplies and Tools

| Products: | Supplies/tools: |
|--------------------------------------|-----------------|
| Suma All in One D2.3 (Multi-Purpose) | Blue Cloth |

| | |
|--|--|
| | Scraper Safety Gloves Straight Brush L-Shaped Brush Personal Protective Equipment (Safety Gloves, Mask, Goggles, and Heavy Duty Apron) |
|--|--|

Standard

Drain Oil to Filter pan.

- Turn OFF the POWER switch.



- Scrape fines residue from the sides of the cook pot with a scraper.



For polishing with Magnesol after the dinner rush or before closing (Skip this step if your restaurant doesn't use Magnesol)

If polishing wasn't done at closing it needs to take place during morning start-up

- Pull out the filter pan and remove the lid.
- Sprinkle another 180 g of Magnesol powder evenly on the bottom of the filter pan and over the filter assembly.
- Take care not to sprinkle any Magnesol on top of the crumb catcher or fines. If this occurs discard the fines.
- Replace the lid
- Push back the filter pan into the cooker.
- With the filter pan under the cooker, slowly open the main drain valve and drain all the oil whilst gently stirring with the L-Shaped brush.



- Use L-Shaped brush to brush the fines between the elements and the cookpot.



- Once all the oil has drained, clean the drain opening using a straight brush.

For polishing with Magnesol (Skip this step if your restaurant doesn't use Magnesol)

- Lower the lid and latch, but do not tighten the spindle (this will prevent the oil from splashing).
- Leave drain valve open to flush the fines.



- Turn POWER/PUMP switch to PUMP and close the drain valve half way to allow for oil circulation for 15 minutes.
- Once 15 minutes polishing is completed close the drain valve.

Pump oil into cookpot

- Once the drain valve is closed. The display will change from FILTER to FILL. Select FILL.



- Close filter valve when all oil is back in cook pot and air bubbles are appearing - then wait for 2 seconds and turn POWER switch to ON.
- Turn the POWER switch to ON, display reads COOL.
- Open the filter valve and turn PUMP switch ON

Add Oil if Required

- Oil level must be above the heating elements, and should be on the lower oil level mark in the cook pot before heating. Add fresh oil as required. The POWER switch should still be ON, display reads COOL.

Prepare Cooker for Next Cook Cycle

If cooking immediately

- Turn POWER switch to ON. Press EXIT FILL, EXIT COOL, and appropriate product button
- Oil must not be lower than the MIN line before heating the cooker. Add fresh oil as required.

If not cooking for the next 30 minutes

- Press EXIT FILL and leave in COOL mode, or press head quantity button that was previously selected, twice.

Empty Condensation Pan

- Empty the condensation pan during the day as needed.



- Skim off oil and grease and put in waste oil container.

- Pour only water down floor drain.
- Replace condensation pan once cleaned.

Wipe Outside of Cookpot

- Wipe all outside surfaces with a damp blue cloth and Suma All in One D2.3 (Multi-Purpose) cleaner.



Daily Cleaning (Not the full section only references to Magnesol)

Daily Cleaning

At the end of every workday, the Henny Penny 4 Head Cooker must be thoroughly cleaned and all equipment must be disassembled, cleaned, and allowed to air dry.

Standard

Refer to the Henny Penny 4 Head Cooker: Filter or Polish Oil section of this CSL

When using Magnesol - Collect fines only from the crumb catcher

- Remove fines from crumb catcher into a conical filter over a bulk stainless steel inset.
- Use a scraper to remove used Magnesol from the crumb catcher screen as well as from the filter pan and discard.