

**Subject:** Fryer Long Term Shut Down Procedure

**Date:** 3/23/2020

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For Equipment Shut Down for long periods of time, Henny Penny recommends the following:

*NOTICE:* With any long term shutdown of equipment there is still some risk of a filter pump or check valve being stuck once the equipment is recommissioned. If either of these things occur, the components can be taken apart and cleaned by an authorized service agent. In most cases, these parts will only require cleaning and then they can be put back in service. Only in select scenarios will a full replacement of parts be required. These issues would not impact cooking with the fryer, but will only impact the fryer's ability to complete filtration.

#### Evolution Elite fryers

1. Perform a Clean-Out (formally known as Boil-Out) on all vats
  - a. Make sure to purge the filter lines during this procedure
  - b. Go to <https://vimeopro.com/hennypenny/evolution-elite/video/161143085> to see how to perform a clean-out
2. Inspect that each fry vat is clean and dry, Don't leave any oil in the vats
3. Place vat covers on all vats if available
4. Make sure to thoroughly clean and dry the filter pan, crumb catcher, filter ring, and filter screen. Reassemble the filter pan with a clean dry filter
5. Remove and clean the JIB Tube. For single well units, empty and clean the oil reservoir
6. Unplug Equipment (for GAS Equipment, shut of gas supply and disconnect gas line)

#### Open fryers

1. Perform a Clean-Out (formally known as Boil-Out) on all vats
2. Inspect that each fry vat is clean and dry, Don't leave any oil in the vats
3. Place vat covers on all vats if available
4. Empty and clean the oil reservoir if applicable
5. Make sure to thoroughly clean and dry the filter pan, crumb catcher and filter screen. Reassemble the filter pan with a clean dry filter
6. Unplug Equipment (for GAS Equipment, shut of gas supply and disconnect gas line). If equipment is hardwired, shut off breaker

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## Pressure fryers

1. Perform a Clean-Out (formally known as Boil-Out) on the vat
2. Clean the underside of the lid and the surface of the gasket
3. Inspect that each fry vat is clean and dry, Don't leave any oil in the vats
4. Lower lid to a closed latched position, but do not engage the lid arm on 8head and Velocity fryers, or spindle 4head fryers
5. Make sure to thoroughly clean and dry the filter pan, crumb catcher, and filter screen. Reassemble the filter pan with a clean dry filter
6. Empty and clean the oil reservoir (Velocity fryers only)
7. Unplug Equipment (for GAS Equipment, shut of gas supply and disconnect gas line)