

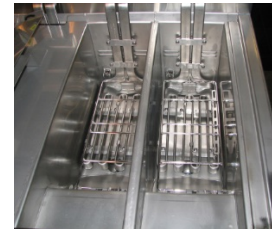
Summary

It should be understood, that with any long-term shutdown of equipment there is still some risk of filter pumps or check valves being stuck once the equipment is recommissioned. If either of these things occur, those components can be taken apart and cleaned by an authorized service agent. Only in select scenarios will a full replacement of parts be required. These issues would not impact the fryer ability to turn on and cook but will only impact the fryer's ability to complete filtration.

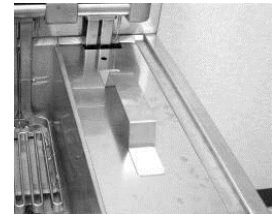
Shutdown Procedure

For equipment shutdown, for long periods of time, Henny Penny recommendation is to:

1. Perform a Deep Clean (formally known as Boil-Out) on all vats:
 - a. Make sure to purge the filter lines after.
 - b. Go to www.hennypennylov.com to view videos on how to perform a Deep Clean.
2. Inspect that each fry vat is clean and dry. **DO NOT** leave any oil in the vats.



3. Place vat covers on all vats.



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.



6. Unplug each vat and the hood interlock from the power source.



7. For gas fryers, turn off the gas valve, and then disconnect the gas line.





Startup Procedure

For equipment startup, Henny Penny recommendation is to:

1. Return power to the fryer by plugging in each vat to its power source.
2. Reconnect the fryer's hood interlock system. Ensure the exhaust fan is turned ON and is running via the fryer hood interlock manually.
3. For gas fryers, reconnect the gas line, and then ensure the gas valve is on.
4. Remove the vat covers, clean them in the Warewasher if needed, and then store them.
5. Inspect, wipe down and clean out any debris or dust in the vats, and then fill each vat with fresh oil to the cold oil fill line.
6. Verify the filter pan is clean, has a new filter pad installed, and is locked in place under the fryer.
7. If necessary, clean the JIB (Jug in Box) tube assembly and install into a new JIB, and then place on the JIB shelf in the fryer.
8. Turn on each vat and let them complete the melt cycle. Once a vat reaches setpoint temperature and has been heated for 2 hours minimum, perform an oil filter.

