HENNY PENNY
Engineered to Last

Henny Penny PXE-100 Annual Inspection Checklist

INSPECTION #		OK	CLEAN	REPLACE
	Assess Frypot and Frame (remove rear cover and both side panels)			
1.*	Inspect the fry pot for leaks or oil accumulation.	☐	☐	☐
2.	Ensure the fryer sits level. Inspect the casters and fryer frame for damage.	☐	☐	☐
3.*	Inspect the electrical cord and plug.	☐	☐	☐
4.*	Inspect lid cables as per instructions for this step.	☐	☐	☐
5.	Check that the counterweight frame hangs level.	☐	☐	☐
6.	Inspect and lubricate lid carriage rollers and cable pulleys. Make sure the lid moves up and down freely.	☐	☐	☐
7.	Inspect lid wiring for damage or excessive wear from lid pin switch to left side panel.	☐	☐	☐
8.	Clean and inspect the Nylatron slides as required.	☐	☐	☐
	Behind Service Access Panel – Pressure system			
9.	Inspect the steam exhaust hose insert.	☐	☐	☐
10.	Remove the condensation box cover. Inspect the condensation box gasket, deadweight, and orifice. Inspect and clean the condensation drain hose. Ensure each component is in good working condition. Clean and re-install all components after step 13 is complete.	☐	☐	☐
11.	Clean the Safety Relief Valve – Install only after step 13 is Complete.	☐	☐	☐
12.	Remove the solenoid valve and clean and reassemble. Install only after step 13 is complete.	☐	☐	☐
13.	Remove all pressure system tubing. Inspect, and then clean any tubing or fittings that are blocked, or obstructed. If leaking is found at any fitting, clean and tighten the compression fitting.	☐	☐	☐
	Filter Components and Drain Oil			
14.	Verify all components of the drain pan are present and not damaged. Components include five O-rings, filter screen, two filter clips, standpipe, crumb basket, drain pan, drain pan cover and drain pan casters.	☐	☐	☐
15.	Remove ATO reservoir (not used in bulk fill applications). Ensure then reservoir is clean with no obstructions.	☐	☐	☐
16.	Use the filter menu to test the opening and closing of the drain valve. Visually ensure the drain valve is fully open and fully closed when commanded from the control. *OK to drain oil in*	☐	☐	☐

		OK	CLEAN	REPLACE
	this step and leave oil in drain pan until finished with the heat system inspection.			
17.	If a bulk oil system is connected to the fryer, dispose a small amount of oil to make sure this system is working correctly.	☐	☐	☐
18.	Using the appropriate step in the filter menu to test the ATO pump. Make sure the fry pot fills from the ATO reservoir.	☐	☐	☐
	Heat System			
19.	Tighten heating element spreader bars and high limit bracket.	☐	☐	☐
20.	Inspect both the temperature probe and level probe, verify neither is bent nor damaged. Check the insertion depth of each probe with a gauge - adjust if necessary.	☐	☐	☐
21.	Remove the covers on both oil return diverters. Clean and inspect O-rings. Inspect the pressure transducer inlet inside the fry pot is clean and free from any obstruction.	☐	☐	☐
22.	Inspect for excessive oil migration behind left side panel.	☐	☐	☐
23. *	Verify that the high limit modules are wired in the high limit circuit and wires are secured on the terminals of the modules. Verify high limit thermocouples are clean and mounted properly to the heating elements.	☐	☐	☐
24.	Test filtration system – motor is running, oil is pumping freely back to fry pot. No leaks and no leaks back to drain pan (drain valve, check valve not leaking*). Pump all oil back to fry pot.*	☐	☐	☐
25.	Check that all six heating circuits have similar amp draw. *Electrically troubleshoot issues if any are found.*	☐	☐	☐
	Pressure system – Please read and follow all instructions in the Technical Manual			
26. *	Remove lid cover and inspect lid components – Please read and follow PXE-100 Lid Inspection instructions for this step.	☐	☐	☐
27.	Remove and inspect the lid gasket and check the tightness of lid liner screws as per the instructions for this step.	☐	☐	☐
28. *	Inspect lid handle rollers.	☐	☐	☐
29. *	Inspect the cam guides.	☐	☐	☐
30.	Inspect cam slide fillers, located on each side of the lid cover.	☐	☐	☐
31.	Inspect front lid latch and adjust as necessary.	☐	☐	☐
32.	Inspect pressure pads.	☐	☐	☐
33.	Manually test lid pin switch. Refer to test instructions.	☐	☐	☐
34.	Check error log and address recent pressure errors.	☐	☐	☐
	General Fryer, ATO, and Filtration System			
35.	Verify all labels are in place and legible on fryer.	☐	☐	☐
36.	Inspect filter and pump seals and rollers.	☐	☐	☐

***Critical Item** - Take fryer out of service until repaired

FM08-672A

Recorded Error Logs	
1)	
2)	
3)	
4)	

Date of Inspection	
MM/DD/YY:	

Signature of Inspecting Technician

Signature of the Store Manager

What parts should I take with me prior to doing this job?

- Safety relief valve (One per fryer)
- Lid Cables
- Pressure pads
- Lid Gasket
- Temperature probe
- Spindle Lube
- Pipe thread sealant
- Towels
- Steel and Teflon sleeve fittings
- Condensation box hose
- Check valve
- Lid handle rollers
- Nylatron slides
- Side cam fillers
- Lid latch
- Plumbing elbows
- Drain switch
- Splice connectors

What are the tools required prior to doing this job

- Temperature probe depth gauges
- Pipe snake
- Amp Clamp
- Imperial size Socket Set
- Imperial size set of hex key wrenches
- Full range pliers set from needle nose to 12” large slip joint
- Phillips and flat blade screwdriver set
- Pipe wrenches 8 – 12”
- wire stripping tool
- wire cutter
- crimping tool
- Adjustable wrench set 8 – 12”
- Open end wrench set (imperial sizes)