HENNY PENNY
Engineered to Last

PFE 590, 591, 592 and PFG 690, 691, 692
Inspection and Planned Maintenance Checklist

NOTE: While all steps of this inspection and planned maintenance should be performed annually, we have included a column denoting steps for restaurants or high-volume locations requiring more frequent planned maintenance (i.e., quarterly, semi-annually, or other frequency).

INSPECTION #	FREQUENT MAINTENANCE		OK	CLEAN	REPLACE
		Assess Vat and Frame (remove rear cover and both side panels)			
1*	Y	Inspect vat for leakage.	☐	☐	☐
2	Y	Inspect that the fryer sits level.	☐	☐	☐
3	Y	Inspect casters and ensure fryer frame is not cracked or bent.	☐	☐	☐
		Rear of Fryer and Pressure System			
4*	Y	Inspect electrical cord and plug.	☐	☐	☐
5*	Y	Inspect gas line, quick disconnect and tether (690 only).	☐	☐	☐
6**		Inspect the lid cables following all instructions.	☐	☐	☐
7		Check that the counterweight frame hangs level.	☐	☐	☐
8		Clean and adjust lid magnet (580 only).	☐	☐	☐
9	Y	Inspect and lubricate lid carriage rollers and cable pulleys. The lid should move up and down freely.	☐	☐	☐
10		Remove and clean blower wheel (690 only).	☐	☐	☐
11	Y	Check dilution box, clean as needed (690 only).	☐	☐	☐
12	Y	Clean and inspect Nylatron slides.	☐	☐	☐
13	Y	Check that the condensation box drain line, dead weight tube, pressure release tubing is free and clear from clogs. Also, that each is not damaged or leaking.	☐	☐	☐
14	Y	Remove solenoid valve, clean, and reassemble (back of fryer, 580, 590 and 690s newer than Feb 2008. Above countertop for 690s older than February 2008).	☐	☐	☐

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**Safety Inspection Item - Take fryer out of service until repaired.

15		Disassemble condensation box. Clean and reseal w/silicone.	☐	☐	☐
16	Y	Inspect deadweight including orifice, O-ring, cap, and weight. Ensure they are in good working condition.	☐	☐	☐
17	Y	Verify the existing pressure gauge rests at zero and is free and clear from obstructions.	☐	☐	☐
18		Clean safety relief valve.	☐	☐	☐
19	Y	Inspect the steam exhaust stack and hose.	☐	☐	☐
		Filter Components and Drain Oil			
20	Y	Clean air solenoid valve near filter pump motor (690 only).	☐	☐	☐
21	Y	Verify the drain valve handle micro-switch is in working condition.	☐	☐	☐
22	Y	Inspect drain pan components including filter screen, clips, crumb catcher, standpipe, lid, and that it is assembled correctly.	☐	☐	☐
23	Y	Test filter pump motor to ensure operation.	☐	☐	☐
24	Y	Drain oil to drain pan. Ensure no drain obstructions.	☐	☐	☐
		Heat System			
25	Y	Tighten heating element spreader bars and high limit bracket (580 and 590 only).	☐	☐	☐
26	Y	Inspect temperature probe, verify it is not bent or damaged. Check the insertion depth of the probe with a gauge. Adjust if necessary.	☐	☐	☐
27		Clean Burners (690 only).	☐	☐	☐
28	Y	Inspect and clean pilot assemblies. Adjust pilots if necessary (690 only).	☐	☐	☐
29	Y	Inspect for excessive oil migration behind the control board.	☐	☐	☐
30*	Y	Inspect the high limit following all instructions.	☐	☐	☐
		Pump Oil / Heat Oil			
31	Y	Test filtration system when pumping oil back up, that no obstructions, leaks or excessively slow pumping.	☐	☐	☐
32		Check amp draw of heating elements are consistent and when added up, match the amp draw listed on the data plate (580 and 590 only).	☐	☐	☐
33		Check that manifold pressure matches the data plate and gas type of the fryer (690 only).	☐	☐	☐

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		Pressure system			
34**	Y	Inspect Lid Handle Rollers following all instructions.	☐	☐	☐
35	Y	Inspect cam slide fillers (each side of lid cover).	☐	☐	☐
36	Y	Inspect front lid latch and adjust if necessary.	☐	☐	☐
37**	Y	Remove lid cover and inspect lid components. Ensure lid components are not damaged, missing or broken. Remove, clean excessive oil, clean vent holes and lubricate the locking mechanism.	☐	☐	☐
38	Y	Inspect pressure pads. Rotate or replace if necessary.	☐	☐	☐
39	Y	Inspect the lid gasket. Reverse if wear is acceptable.	☐	☐	☐
		Pressure test			
40 **		Perform a pressure test with at least 4-Head OR following all instructions. Verify lid locks under at pressures less than 3psi and then unlocks only when pressure drops below 1.7 psi. • Verify in this test if pressure is regulating in the green zone. • Verify that all pressure releases prior to the timer reaching 0:00. This will help to identify if there is still any pressure. • Release and deadweight tubing obstructions.	☐	☐	☐
		During Pressure Test			
41		Verify pressure gauge is functioning in a similar range as the calibrated test fixture.	☐	☐	☐
42		Inspect the oil return check valve for leaks while under pressure. Verify there is no oil leaking back through the oil return plumbing to the drain pan while under pressure.	☐	☐	☐
43		Inspect the drain valve for leaks while under pressure.	☐	☐	☐
		General Fryer			
44		Verify all labels are in place and legible on fryer.	☐	☐	☐

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Recorded Error Logs	
1)	
2)	
3)	
4)	

Date of Inspection	
MM/DD/YY:	

Signature of Inspecting Technician

Signature of the Store Manager

What are the tools required prior to doing this job

- Temperature probe depth gauges
- Pipe snake
- Manometer
- 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)

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

- Safety relief valve (One per fryer)
- Pressure Gauge
- Lid Cables
- Pressure pads
- Lid Gasket
- Solenoid Rebuild kit
- Temperature probe
- Spindle Lube
- Pipe thread sealant
- Towels
- Steel and Teflon sleeve fittings
- Condensation box hose
- Check valve
- Dead weight cap O-ring
- Roller spindles for carriage???
- Lid handle rollers
- Nylatron slides
- Side cam fillers
- Lid latch
- Pilot assemblies
- Flame sensor
- Power cord for 690
- Plumbing elbows
- High limit
- Drain switch
- Splice connectors