



## HENNYPENNYLOV.COM

For equipment manuals, maintenance guides, warranty information and more about your LOV fryer, visit **HennyPennyLOV.com**. Henny Penny recommends placing QR code stickers (found in this pocket) inside the filter pan door near the data plate. Simply scan with your smartphone or tablet for quick and easy access.



## Keeping your **OIL** at its best

Proper oil maintenance is the key to realizing maximum oil savings, as well as ensuring your product meets your customers' expectations every time. Follow these tips to keep your oil performing better — and longer.



### **Always filter when prompted.**

Check filter stats weekly to review crew compliance.



**Do not skip 5-minute oil polishing during maintenance filter.** This part of the maintenance filter cycle is designed specifically to remove finer particles and contaminants before they build up and shorten oil life.



**Prepare for peak.** Press the filter button once to determine number of cook cycles remaining before filtering is required. If the number of cook cycles is 3 or less, filter vat before peak time begins.



### **Follow deep clean procedure carefully.**

Vats should be clean and dry with no soap residue before refilling.



**Use vat covers when vats are not in use.** Vat covers help oil retain residual heat while protecting oil from dust, moisture and other contaminants.



**Utilize Energy Saver Mode.** If the fryer hasn't been used in 30 minutes, Energy Saver Mode will automatically drop the oil temperature to conserve energy and prolong the life of your oil. Quick "Wake Up" Mode brings the fryer back to cooking temperature quickly with the push of a button.

ENERGY SOLUTIONS AWARD WINNER



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Getting the most out of your

# HENNY PENNY LOV FRYER

PARTNERS SINCE 1985



Keeping your **FRYER** in top form

Preventative maintenance is the best way to ensure your fryer is always up and running. Complete the tasks below to keep your LOV fryer operating at peak efficiency — and to help prevent more serious maintenance issues down the road.

MAINTENANCE TASKS

DAILY:

MAINTENANCE FILTER

- Cleans the vat of crumbs and filters the oil thoroughly to prolong the life of the oil.

WEEKLY:

CLEAN BEHIND FRYER

- To prevent grease build-up and to meet McDonald's cleanliness standards.

QUARTERLY:

CHECK FILTER PAN O-RINGS

- To create a tight seal between filter pan and fryer to ensure quick and easy filtration.

VAT DEEP CLEAN PROCEDURE

- To thoroughly clean the vat by removing carbon build-up.

CLEAN BLOWERS & VENTS

- To ensure proper burner operation.

INSPECTION

- Henny Penny recommends a Factory Certified Distributor inspect the fryer at least annually. This helps ensure the equipment is operating at peak performance.

Helpful **RESOURCES**

Take advantage of your LOV fryer's built-in oil management features, as well as powerful online resources available to help you get the most out of your equipment.

REORDERING INFORMATION

Below is a reference list for common replacement parts for your LOV fryer:

O-RINGS

SERIES 100:

SERIES 100:

SERIES 200:

WIRE RACKS

SERIES 100 ELECTRIC:

SERIES 200 ELECTRIC:

SERIES 100 & 200 GAS:

MISC.

ELEMENT GUARD KIT:

ELEMENT GUARD KIT:

CONTROL BOARD DECAL:

CONTROL BOARD DECAL:

MAIN POWER DECAL:

MAGNESOL UNIVERSAL:

PART#

74189 (RED O-RING)

561 (JIB TUBE O-RING)

86349 (BLACK O-RING)

PART#

74916 (FULL VAT)

74263 (SPLIT VAT)

151838 (FULL VAT)

152196 (SPLIT VAT)

76982 (FULL VAT)

76980 (SPLIT VAT)

PART#

140288 (FULL VAT)

140300 (SPLIT VAT)

85378 (200 SERIES)

75660 (100 SERIES)

77103


03190-054


To determine the series of your fryer, please reference the data plate inside the fryer door.

FILTER STATS



Reference the Oil Management Card found below for helpful information on keeping track of your employees' filter habits and more.

**FILTER STATS** = Filtering info for the last 7 days

1. Press and hold  for 3 seconds

2. Press  button



3. Press  or  to select the day

4. Press  or  buttons to view the following:

Number of times filtered: FILTERED FRI 8

Number of times filtering was skipped: FLT BPSD 5

Avg. num. cook cycles between filters: FLT AVG 4

**Switch Language** = Press  twice & press  button

**Number of cook cycles 'till next filter** = Press 

