



Henny Penny Open Fry Station

Model OFE/OFG-323

Model OFE/OFG-322

Model OFE/OFG-321

Model OFE/OFG-324

Model OEA/OGA-323

Model OEA/OGA-322

Model OEA/OGA-321

Model OEA/OGA-324

Model ODE/ODG-323

TECHNICAL MANUAL

NOTICE

This manual should be retained in a convenient location for future reference.

A wiring diagram for this appliance is located on the inside of the right side panel.

Post in a prominent location, instructions to be followed in event user smells gas. This information shall be obtained by consulting the local gas supplier.

Do not obstruct the flow of combustion and ventilation air. Adequate clearance must be left all around appliance for sufficient air to the combustion chamber.

The Model OFG/OGA-32X open fryer is equipped with a continuous pilot. But the open fryer can not be operated without electric power. The unit will automatically return to normal operation when power is restored.

CAUTION

To avoid a fire, keep appliance area free and clear from combustibles.



Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.



FOR YOUR SAFETY, DO NOT STORE OR USE GASOLINE OR OTHER FLAMMABLE VAPORS AND LIQUIDS IN THE VICINITY OF THIS OR ANY OTHER APPLIANCE.

TABLE OF CONTENTS

Section	Page
Section 1. TROUBLESHOOTING	1-1
1-1. Introduction	1-1
1-2. Safety	1-1
1-3. Troubleshooting	1-2
1-4. Error Codes	1-5
Section 2. MAINTENANCE	2-1
2-1. Introduction	2-1
2-2. Maintenance Hints	2-1
2-3. High Temperature Limit Control (Gas Units)	2-1
2-4. Complete Control Panel Replacement	2-4
2-5. Power Switch	2-4
2-6. Temperature Probe Replacement	2-5
2-7. Flame Sensor (Gas Units)	2-8
2-8. Pilot/Ignitor Assembly	2-9
2-9. Ignitor Module	2-10
2-10. Transformer Replacement	2-10
2-11. I/O Power Supply Boards Assembly	2-11
2-12. Vacuum Switch	2-11
2-13. Speaker Assembly (Gas Units)	2-12
2-14. Drain Microswitch	2-13
2-15. Filter Switch	2-13
2-16. Gas Control Valve Assembly	2-14
2-17. Blower Motor Assembly	2-16
2-18. Heating Elements (Electric Only)	2-18
2-19. Heating Contactors (Electric Only)	2-21
2-20. Speaker Assembly (Electric Units)	2-23
2-21. High Temperature Limit Control (Electric Units)	2-24
2-22. Autolift Actuator (motor) Replacement (if Applicable)	2-25
2-23. Autolift Transformer Replacement (if Applicable)	2-28
2-24. Autolift PC Board Replacement (if Applicable)	2-28
Wiring Diagrams	
Section 3. PARTS INFORMATION	3-1
3-1. Introduction	3-1
3-2. Genuine Parts	3-1
3-3. When Ordering Parts	3-1
3-4. Prices	3-1
3-5. Delivery	3-1
3-6. Warranty	3-1
3-7. Recommended Spare Parts for Distributors	3-1

SECTION 1. TROUBLESHOOTING

1-1. INTRODUCTION

This section provides troubleshooting information in the form of an easy to read table.

If a problem occurs during the first operation of a new fryer, recheck the Installation Section of the Operator's Manual.

Before troubleshooting, always recheck the Operation Section of the Operator's Manual.

1-2. SAFETY

Where information is of particular importance or is safety related, the words DANGER, WARNING, CAUTION, or NOTE are used. Their usage is described on the next page:



SAFETY ALERT SYMBOL is used with DANGER, WARNING or CAUTION which indicates a personal injury type hazard.



NOTICE is used to highlight especially important information.



CAUTION used without the safety alert symbol indicates a potentially hazardous situation which, if not avoided, may result in property damage.



CAUTION used with the safety alert symbol indicates a potentially hazardous situation which, if not avoided, could result in minor or moderate injury.



WARNING indicates a potentially hazardous situation which, if not avoided, could result in death or serious injury.



DANGER INDICATES AN IMMINENTLY HAZARDOUS SITUATION WHICH, IF NOT AVOIDED, WILL RESULT IN DEATH OR SERIOUS INJURY.

1-3. TROUBLESHOOTING

To isolate a malfunction, proceed as follows:

1. Clearly define the problem, or symptom and when it occurs.
2. Locate the problem in the troubleshooting table.
3. Review all possible causes, then one at a time, work through the list of corrections until the problem is solved.



If maintenance procedures are not followed correctly, injuries and/or property damage could result.

PROBLEM	CAUSE	CORRECTION
With the switch in the POWER position, fryer is completely inoperative	• Open circuit	• Check to see if unit is plugged in • Check breaker or fuse at supply box • Check POWER switch per Power Switch Section; replace if defective • Check voltage at wall receptacle • Check cord and plug
Shortening will not heat but lights are on	• Faulty contactor (elec. model) • Faulty gas control valve (gas model) • Faulty temperature probe • Faulty high limit • Faulty drain switch	• Check contactor per Heating Contactors Section • Check gas control valve per Gas Control Valve Assembly Section • Check temperature probe per Temperature Probe Replacement Section; “E-6A or B” • Check high limit per the appropriate High Temperature Limit Control Section; “E-10” • Check drain switch per Drain Microswitch Section; “E-15”

1-3. TROUBLESHOOTING(Continued)

PROBLEM	CAUSE	CORRECTION
Heating of shortening too slow	• Low or improper voltage (elec. unit) • Weak or burnt out elements (elec. unit) • Wire(s) loose • Burnt or charred wire connection • Faulty contactor • Supply line too small - low gas volume (gas unit) • Improper ventilation	• Use a meter and check the receptacle voltage against the data plate • Check heating elements per Heating Elements Section • Tighten • Replace wire and clean connectors • Check contactor per Heating Contactors Section • Increase supply line size; refer to Installation Section of Operator's Manual • Refer to Installation Section of Operator's Manual
Shortening overheating	• Temperature probe needs calibration • Mercury contactor stuck closed • Bad control board	• Calibrate temperature probe if $\pm 10^\circ$ off; if more than $\pm 10^\circ$ off, replace temperature probe • Check mercury contactor for not opening; replace if necessary (elec. unit) • Replace control board if heat indicator stays on past ready temperature
Foaming or boiling over of shortening	• Water in shortening • Improper or bad shortening • Improper filtering • Improper rinsing after cleaning fryer	• At end of cook cycle, drain shortening and clean • Use recommended shortening • Refer to the Filtering the Shortening Section in Operator's Manual • Clean and rinse the frypot; then dry thoroughly

1-3. TROUBLESHOOTING

(Continued)

PROBLEM	CAUSE	CORRECTION
Shortening will not drain from frypot	• Drain valve clogged with crumbs • Drain valve will not open by turning handle	• Open valve, force cleaning brush through drain • Replace cotter pins in valve coupling
Filter motor runs but pumps shortening slowly	• Pump clogged • Filter line connection loose • Solidified shortening in lines	• Remove pump cover and clean • Tighten all filter line connections • Clear all filter lines of solidified shortening
Filter switch on but motor does not run	• Defective switch • Defective motor • Motor thermal protector tripped	• Check/replace switch per Filter Switch Section • Check/replace motor • Reset thermal switch on filter motor
Motor hums but will not pump	• Clogged lines or pump	• Remove and clean pump and lines • Replace pump seal, rotor and rollers

1-4. ERROR CODES

In the event of a control system failure, the digital display shows an error message. These messages are coded: “E-4”, “E-5”, “E-6A”, “E-6B”, “E-10”, “E-15”, “E-20”, “E-31”, “E-41”, “E-46”, and “E-92”. A constant tone is heard when an error code is displayed, and to silence this tone, press any button.

DISPLAY	CAUSE	PANEL BOARD CORRECTION
“E-4”	Control board overheating	Turn switch to OFF position, then turn switch back to ON; if display shows “E-4”, the control board is getting too hot; check the louvers on each side of the unit for obstructions
“E-5”	Shortening overheating	Turn switch to OFF position, then turn switch back to ON; if display shows “E-5”, the heating circuits and temperature probe should be checked
“E-6A”	Temperature probe open	Turn switch to OFF position, then turn switch back to ON; if display shows “E-6A” the temperature probe should be checked
“E-6B”	Temperature probe shorted	Turn switch to OFF position, then turn switch back to ON; if display shows “E-6B” the temperature probe should be checked to replace, per Temperature Probe Replacement Section
“E-10”	High limit	Reset the high limit by manually pushing up on the red reset button; if high limit does not reset, high limit must be replaced per High Limit Temperature Control Section
“E-15”	Drain switch failure	Close drain, using the drain valve handle; if display still shows “E-15”, check the drain microswitch per Drain Microswitch Section
“E-41”, “E-46”	Programming failure	Turn switch to OFF, then back to ON. If display shows any of the error codes, try to reinitialize the control (Special Program Mode Section of Operator’s Manual). If error Code persists, replace the control panel per Complete Control Panel Replacement Section

1-4. ERROR CODES
(Continued)

DISPLAY	CAUSE	PANEL BOARD CORRECTION
“E-20A”	Vacuum switch failure (stuck closed)	Press the timer button to try the ignition process again, and if “E-20A” persists, check the air switch per Vacuum Switch Section
“E-20B”	Draft fan or vacuum switch failure (stuck open)	Press the timer button to try the ignition process again, and if “E-20B” persists, check the vacuum switch per Vacuum Switch Section or the blower motor per Blower Motor Assembly Section
“E-20C”	Ignition modules not responding	Press the timer button to try the ignition process again; if “E-20C” persists, check the ignition module per Ignitor Module Section or the spark ignitor per Pilot/Ignitor Assembly Section, or the I/O board per I/O Power Supply Boards Assembly Section
“E-20D”	Pilots not lit or no flame sense	Press the timer button to try the ignition process again; if “E-20D” persists, check the ignition module per Ignitor Module Section, or the I/O board per I/O Power Supply Boards Assembly Section, or the flame sensor per Flame Sensor Section
“E-31”	Fan switch jumper wire missing	Check for jumper wire on 12-pin connector & add if missing
“E-47”	Analog converter chip or 12 volt supply failure	Turn switch to OFF, then back to ON; if “E-47” persists, replace the I/O board, or the PC board; if speaker tones are quiet, probably I/O board failure
“E-48”	Input system error	Replace PC board
“E-70”	Faulty POWER switch or switch wiring; faulty I/O board	Check POWER switch checked, along with its wiring; replace input/output board if necessary
“E-92”	24 VAC fuse on I/O open	Check for shorted component in 24 volt circuit; (i.e., high limit, drain switch, vacuum switch)

SECTION 2. MAINTENANCE

2-1. INTRODUCTION

This section provides procedures for the checkout and replacement of the various parts used within the fryer. Before replacing any parts, refer to the Troubleshooting Section. It will aid you in determining the cause of the malfunction.

2-2. MAINTENANCE HINTS

1. You may need to use a multimeter to check the electric components.
2. When the manual refers to the circuit being closed, the multimeter should read zero unless otherwise noted.
3. When the manual refers to the circuit being open, the multimeter will read infinity.

2-3 HIGH TEMPERATURE LIMIT CONTROL (Gas Units)



The high temperature limit control is a safety, manual reset control that senses the temperature of the shortening. If the shortening temperature exceeds 425°F (218°C), this switch will open and shut off heat to the frypot. When the temperature of the shortening drops to a safe operation limit, the control must be manually reset by pressing the red reset button. The red reset button is located under the control panel, in the front of the fryer. This will allow heat to be supplied to the frypot once again.

Before replacing a high temperature limit control, check to see that its circuit is closed.

NOTICE

The shortening temperature must be below 380°F (193°C) to accurately perform this check.

Checkout:

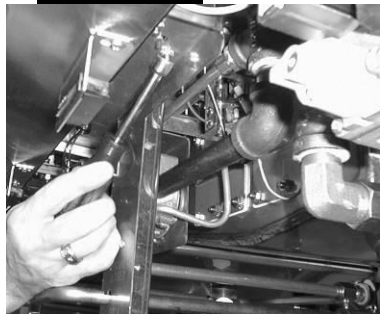
1. Remove electrical power supplied to fryer.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel.

2-3 HIGH TEMPERATURE LIMIT CONTROL (Continued)



3. Remove the two nuts securing the high limit bracket to the unit and pull the bracket from the unit.
4. Remove the two screws securing the high limit to the bracket, and remove the high limit from the bracket.
5. Remove the two electrical wires from the high temperature limit control.
6. Manually reset the control, then check for continuity between the two terminals after resetting the control. If the circuit is open, replace the control, then continue with this procedure. (If the circuit is closed, the high limit is not defective. Re-connect the two electrical wires.)

Replacement:



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



1. If the tube is broken or cracked, the control will open, shutting off electrical power to the heat circuit. The control cannot be reset, and it will continuously click when pushed.
2. Drain the shortening from the frypot and discard. A substance in the tube could contaminate the shortening.
3. Remove the control panel.
4. Loosen small inside screw nut on capillary tube.

2-3 HIGH TEMPERATURE
LIMIT CONTROL
(Continued)



5. Remove the bracket from the heat tube covering the high limit bulb.
6. Straighten the capillary tube behind the pot wall.
7. Pull the high limit bulb through the retainers on the heat tube.
8. Remove the larger outside nut that threads into the pot wall.
9. Remove the defective high limit from the control panel area.
10. Insert new high limit into bracket and replace wires.
11. Uncoil capillary line, starting at capillary tube, and insert through frypot wall.



To avoid electrical shock or other injury, run the capillary line under and away from all electrical power wires and terminals. The tube must never be in such a position where it could accidentally touch the electrical power terminals.

12. Insert capillary line through brackets on heat tube, and then pull back through pot wall until capillary bulb is secure in brackets.
13. Pull excess capillary line from pot and tighten nut into frypot wall.
14. With excess capillary line pulled out, tighten smaller nut.
15. Replace bracket on heat tube covering the high limit bulb.
16. Replace front panel.
17. Refill frypot with shortening.

2-4. COMPLETE CONTROL PANEL REPLACEMENT

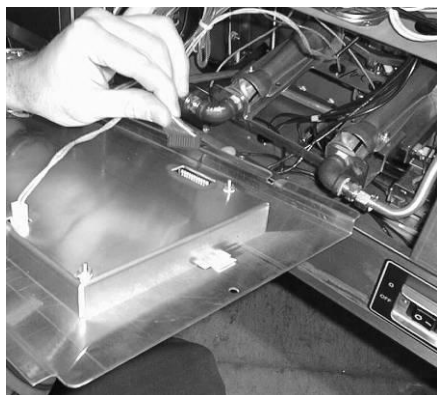


Should the control board become inoperative, follow these instructions for replacing the board.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



2. Remove the four screws securing the control panel and lift out.
3. Unplug the wire connectors going to the control board.
4. Install new control panel in reverse order.



When plugging connectors onto new control panel, be sure the connectors are inserted onto all of the pins, and that the connectors are not forced onto the pins backwards. If not connected properly, damage to the board could result.

2-5. POWER SWITCH

1. Remove electrical power supplied to fryer.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



2. Remove control panel.
3. Label and remove the wires from the switch. With test instrument, check across the terminals of the switch with the switch in the ON position, then in the OFF position. With the switch in the ON position, the circuit should be closed. With the switch in the OFF position, the circuit should be open. If the switch checks defective, replace by continuing with this procedure.

2-5. POWER SWITCH **(Continued)**

4. With control panel removed, and the wires off the switch, push in on tabs on the switch to remove from panel.
5. Replace with new switch, and reconnect wires to switch.
6. Replace the control panel.

2-6. TEMPERATURE PROBE **REPLACEMENT**

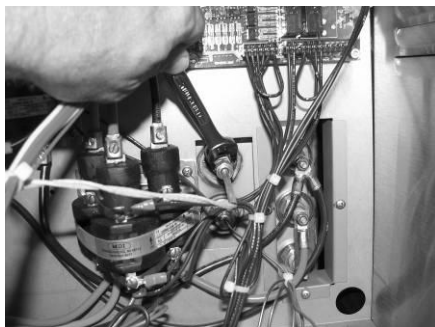
The temperature probe relays the actual shortening temperature to the control board. If it becomes disabled, “E-6B” will show in the display. Also, if the shortening temperature is out of calibration by more than 10°F or C°, the temperature probe should be replaced. An Ohm check can be performed also. See chart on page 2-7.

1. Remove electrical power supplied to the fryer.



To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

Electric



2. Drain the shortening from the frypot.
3. Remove the control panel.

Gas

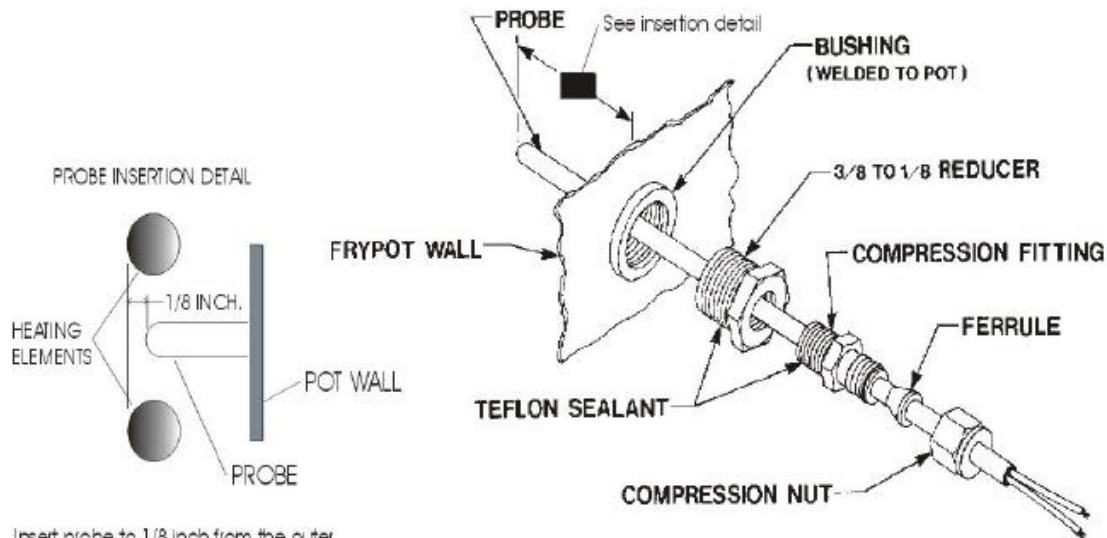


4. Using a 1/2" wrench, remove the nut on the compression fitting.
5. Remove the temperature probe from the frypot.
6. Follow the appropriate instructions, on the following page, depending upon the type of fryer, gas or electric.

2-6. TEMPERATURE PROBE **REPLACEMENT** **(Continued)**

ELECTRIC

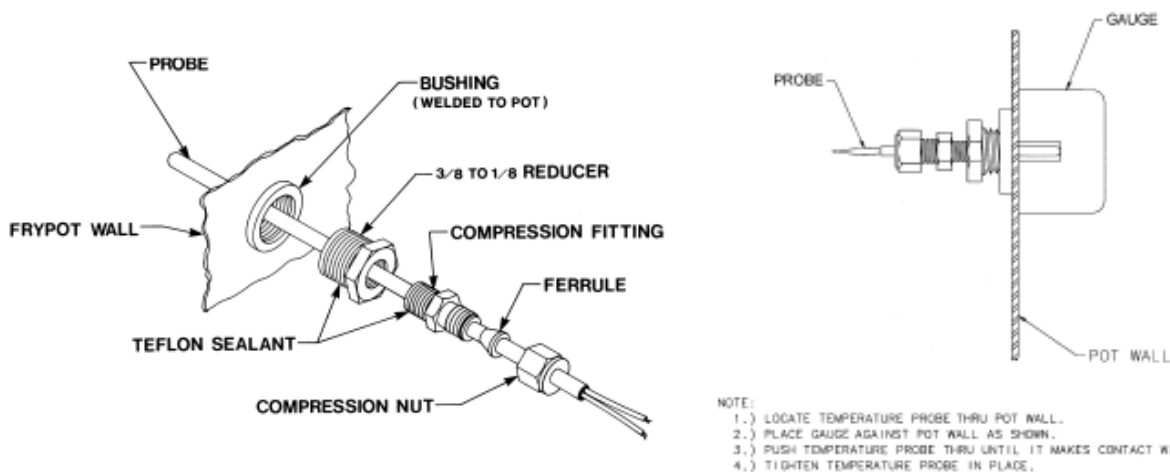
PROBE INSTALLATION INSTRUCTIONS



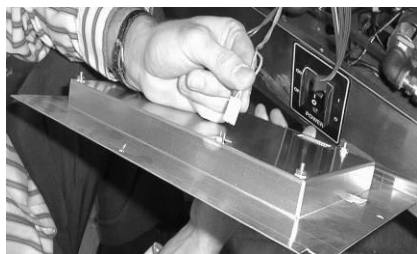
Insert probe to 1/8 inch from the outer surface of the elements. It must not extend beyond this or the basket will catch and bend it. If not extended far enough into the pot, the temperature readings will be lower than the actual oil temperature.

Do not overtighten the compression nut; overtightening can cause the ferrule to distort the probe sheath.

GAS



**2-6. TEMPERATURE PROBE
REPLACEMENT
(Continued)**



7. Tighten the compression nut hand tight and then a half turn with wrench.

CAUTION

Excess force will damage temperature probe.

8. Connect new temperature probe to PC board and replace control panel.
9. Replace shortening.
10. Turn power on and check out fryer.

Temp. F	Temp. C	Resistance Ohms	Temp. F	Temp. C	Resistance Ohms
0	-17.78	930.34	250	121.11	1464.79
10	-12.22	952.14	260	126.67	1485.71
20	-6.67	973.92	270	132.22	1506.58
30	-1.11	995.65	280	137.78	1527.43
32	0.00	1000.00	290	143.33	1548.23
40	4.44	1017.35	300	148.89	1569.00
50	10.00	1039.02	310	154.44	1589.73
60	15.56	1060.65	320	160.00	1610.43
70	21.11	1082.24	325	162.78	1620.77
80	26.67	1103.80	330	165.56	1631.09
90	32.22	1125.32	340	171.11	1651.72
100	37.78	1146.81	350	176.67	1672.31
110	43.33	1168.26	360	182.22	1692.86
120	48.89	1189.67	365	185.00	1703.13
130	54.44	1211.05	370	187.78	1713.38
140	60.00	1232.39	380	193.33	1733.87
150	65.56	1253.70	390	198.89	1754.31
160	71.11	1274.97	400	204.44	1774.72
170	76.67	1296.20	410	210.00	1795.10
180	82.22	1317.40	420	215.56	1815.44
185	85.00	1327.99	430	221.11	1835.74
190	87.78	1338.57	440	226.67	1856.01
200	93.33	1359.69	450	232.22	1876.24
210	98.89	1380.79	460	237.78	1896.44
212	100.00	1385.00	470	243.33	1916.60
220	104.44	1401.84	480	248.89	1936.73
230	110.00	1422.86	490	254.44	1956.81
240	115.56	1443.85	500	260.00	1976.87

2-7. FLAME SENSOR **(Gas Units)**

The flame sensor recognizes the pilot flame and allows gas to continue to the pilot. The flame sensor must send a minimum of two (2) micro amps to the ignition module. The pilot flame should be split in two by the flame sensor, causing the flame sensor to be bright red in color.

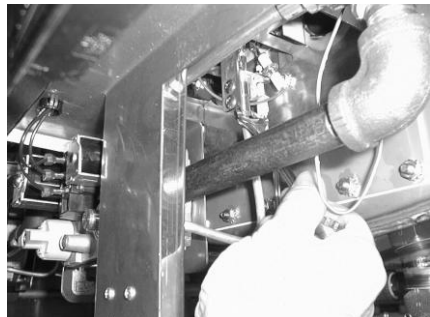
1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle..

2. To access flame sensor, open the filter doors in the front of the unit. Follow the small gauge yellow wire running to the sensor behind the pilot assembly.
3. Disconnect the flame sense wire from the flame sensor.
4. Using a pair of needle nosed pliers, pull the flame sensor out of the pilot assembly bracket.
5. Insert new flame sensor and reconnect flame sensor wire.
6. Turn power on and check fryer.

2-8. PILOT / IGNITOR **ASSEMBLY**



The Henny Penny open fryer (gas) has electronic spark ignition that lights a standing pilot. The gap between the spark electrode and the pilot hood should be set at 1/8 of an inch.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE, BEFORE STARTING THIS PROCEDURE, MOVE THE MAIN POWER SWITCH TO THE OFF POSITION. DISCONNECT THE MAIN CIRCUIT BREAKERS AT THE CIRCUIT BREAKER BOX OR UNPLUG SERVICE CORD FROM WALL RECEPTACLE. TURN OFF THE MAIN GAS SUPPLY TO THE FRYER AND DISCONNECT AND CAP THE MAIN SUPPLY LINE TO FRYER, OR POSSIBLE EXPLOSION COULD RESULT.

2. Remove the control panel as discussed in Complete Control Panel Replacement Section.
3. Disconnect the pilot gas line fitting at the pilot assembly with a ½ inch wrench.
4. With a Phillips head screwdriver, remove the two screws securing the pilot assembly to the mounting bracket.
5. Remove the flame sensor wire from the flame sensor.
6. Follow the wire from the spark ignitor back to the module, and remove wire from module.
7. After removing assembly from unit, pull the flame sensor out of the bracket as discussed in section 6-7. Insert flame sensor into new pilot/ignitor assembly.
8. Reinstall the new pilot/ignitor assembly in reverse order. Be extremely careful not to cross thread the pilot gas line fitting.

2-9. IGNITOR MODULE

During normal operation, the ignition modules send 24 volts to the ignitors and gas control valve. If a module does not sense a pilot flame, the module starts the ignition process again. But, if a pilot light goes out for longer than 10 seconds, or it goes out 3 times within 10 seconds, the module keeps the 24 volts from reaching the gas control valve. The burners shut down.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel as discussed in Complete Control Panel Replacement Section.
3. Label and remove the wires at module.
4. Using a 3/8 inch nut driver, remove the keps nuts securing the module to the shroud.
5. Install new module in reverse order.

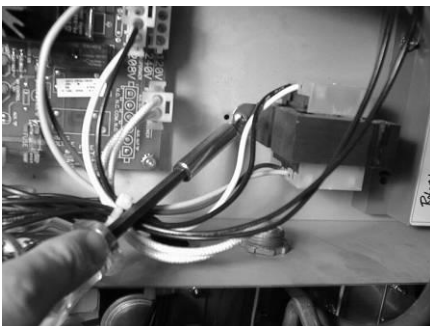
2-10. TRANSFORMER

The transformer reduces voltage down to accommodate those components with low voltage.

1. Remove electrical power supplied to the unit.

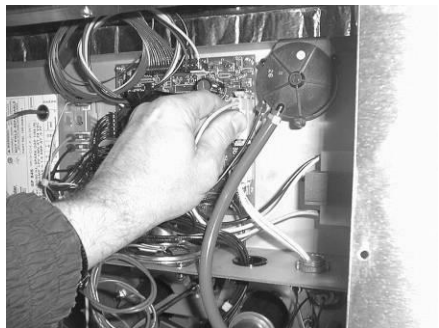


To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



2. Remove the control panel as discussed in Complete Control Panel Replacement Section.
3. Squeeze on the wire connector at the I/O board assembly to disconnect the wires from the transformer.
4. Using a Phillips head screwdriver, remove the two screws securing the transformer to the shroud.
5. Install the new transformer in reverse order.

2-11. I/O POWER SUPPLY BOARD ASSEMBLY



The input/output power supply board assembly distributes voltage to the various components in the fryer. The board also receives information from components in the fryer.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel as discussed in Complete Control Panel Replacement Section.
3. Disconnect the wire assemblies from the board.
4. Using a nut driver or wrench, remove the four keps nuts securing the board to the shroud.
5. Install the new I/O board assembly in reverse order.



2-12. VACUUM SWITCH

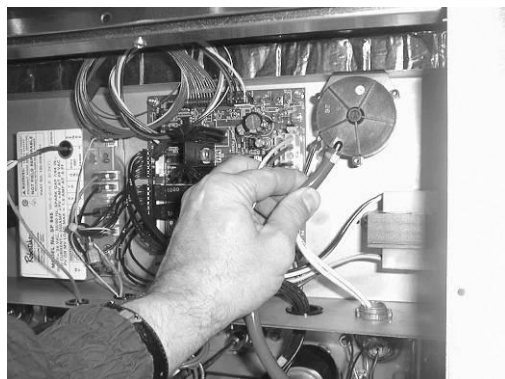
The vacuum switch senses the airflow from the induction blower. If the airflow is reduced below a set amount, the switch will open and the I/O board will cut power to the gas control valve, which will shut the pilot flame off.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove the control panel as discussed in Complete Control Panel Replacement Section.
3. Remove the air hose from the vacuum switch.
4. Label and remove wires from vacuum switch.



2-12. VACUUM SWITCH **(Continued)**

5. Using a Phillips head screwdriver, remove the screws securing the vacuum switch to the shroud.
6. Install the new vacuum switch in reverse order.

CAUTION

To avoid property damage, do not tamper with, or disassemble this component. It is set and sealed from the factory and is not to be adjusted.

2-13. SPEAKER ASSEMBLY **(Gas Units)**

The speaker assembly emits audible signals to let the operator know when cooking and hold times are finished.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



2. Remove the control panel as discussed in Complete Control Panel Replacement Section.
3. Using a Phillips head screwdriver, remove the four screws securing the speaker to the shroud.
4. Install new speaker in reverse order. When plugging connector into control board, be sure to align pins into connector correctly.

2-14. DRAIN MICROSWITCH

Upon turning the drain handle, the drain microswitch circuit should open, cutting off the pilot flame. This will prevent the fryer from heating while shortening is being drained from the frypot.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. The following check should be made to determine if the drain microswitch is defective.
 - a. Remove the two screws securing the microswitch to the drain rod valve bracket.
 - b. Remove wires from the switch.
 - c. Check for continuity across the two outside terminals of the drain switch. If the circuit is open, the drain switch is defective. The circuit should only be opened by pressing on the actuator of the drain switch.
3. Replace switch in reverse order.



2-15. FILTER SWITCH

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2-15. FILTER SWITCH **(Continued)**



2. Remove the control panel above the switch.
3. Label and remove the wires from the switch. With test instrument, check across the terminals of the switch with the switch in the ON position, and then in the OFF position. With the switch in the ON position, the circuit should be closed. With the switch in the OFF position, the circuit should be open. If the switch checks defective, replace it by continuing with this procedure.
4. With wires removed from the switch, push in on tabs on the switch and remove switch from the panel.
5. Push new switch into panel and reconnect wires.

2-16. GAS CONTROL VALVE **ASSEMBLY**



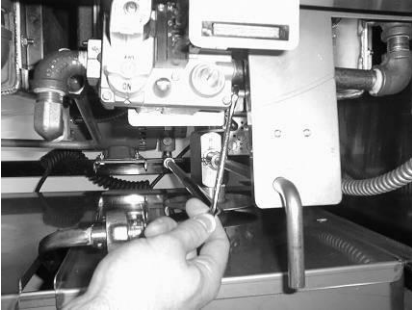
The gas control valve assembly controls the flow of gas to the pilot and the main burner. The valve has two 24 volt coils, which are regulated by terminals P and M on the valve. The C terminal is the common terminal. For gas flow to the pilot, 24 VAC must be present between the P and C terminals. For gas flow to the main burner, 24 VAC must be present between the M and C terminals.



TO AVOID PERSONAL INJURY OR PROPERTY DAMAGE, BEFORE STARTING THIS PROCEDURE, MOVE THE MAIN POWER SWITCH TO THE OFF POSITION. DISCONNECT THE MAIN CIRCUIT BREAKERS AT THE CIRCUIT BREAKER BOX OR UNPLUG SERVICE CORD FROM WALL RECEPTACLE. TURN OFF THE MAIN GAS SUPPLY TO THE FRYER AND DISCONNECT AND CAP THE MAIN SUPPLY LINE TO FRYER, OR POSSIBLE EXPLOSION COULD RESULT.

1. Remove control panel assembly.
2. Remove wires from gas control valve.

2-16. GAS CONTROL VALVE
ASSEMBLY
(Continued)



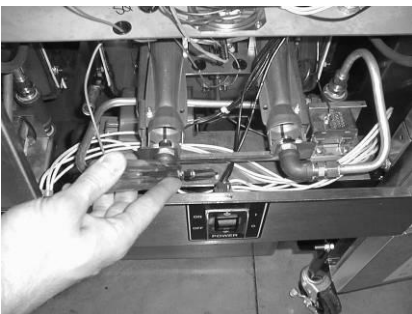
3. Using a 7/16 inch wrench, remove the pilot line from the gas control valve.



4. Using a 1 inch wrench, loosen the nut securing the main gas inlet line to the gas control valve.

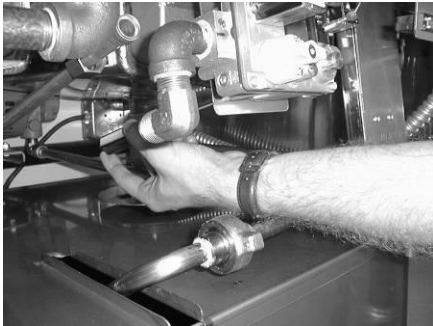


5. Using 5/8 inch wrench, remove the two burner gas line fittings at the black tee fitting, located behind the control panel area.



6. Using a Phillips head screwdriver, remove the three screws securing the gas control valve bracket to the frame of the fryer behind the control panel area.

2-16. GAS CONTROL VALVE **ASSEMBLY** **(Continued)**



7. With the bracket dropped down, remove the two screws behind the bracket securing the gas control valve to the bracket.
8. Install the new gas control valve in reverse order.

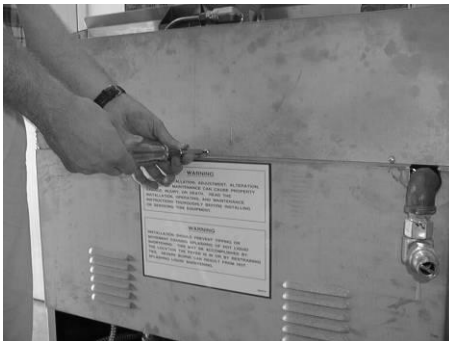
2-17. BLOWER MOTOR **ASSEMBLY**

The blower motor assembly induces the draft for the burners. If the blower motor fails, the air switch will fail to close, causing an “E-20B” error code in the display.

1. Remove electrical power supplied to the unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

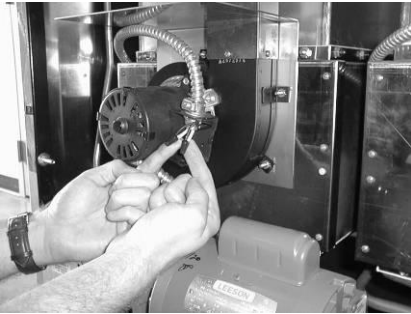


2. Remove screws securing the two rear covers to the unit.

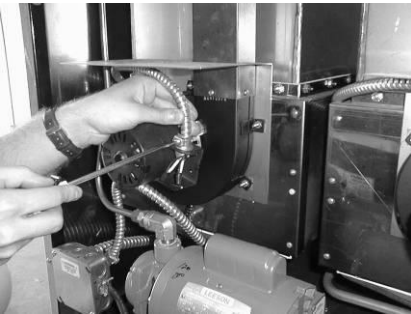


3. Remove the wire cover from the blower motor housing.

2-17. BLOWER MOTOR
ASSEMBLY
(Continued)



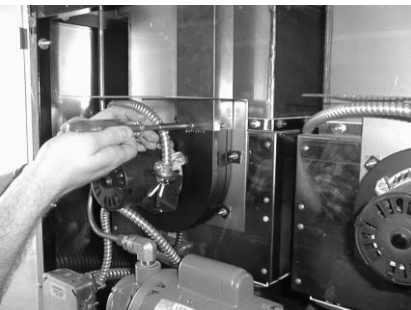
4. Remove wire nuts connecting blower motor wires to wires in conduit.



5. Loosen conduit from blower motor.

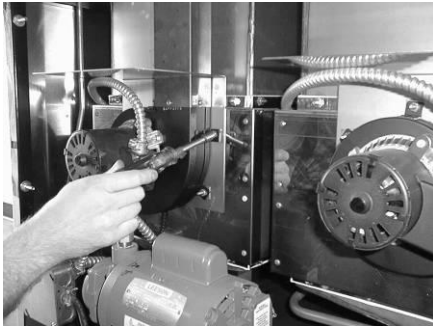


6. Remove screws connecting flue to bracket in upper frame.



7. Remove screws connecting flue to blower.

2-17. BLOWER MOTOR
ASSEMBLY
(Continued)



8. Using 3/8 inch nut driver, remove nuts securing blower to the unit. Pull blower from unit.

9. Install new blower in reverse order.

2-18. HEATING ELEMENTS
(ELECTRIC ONLY)

NOTICE

Heating elements are available for 208 and 230 volts. Check data plate to determine correct voltage.

Checkout:

If the shortenings temperature recovery is very slow or at a slower rate than required, this may indicate defective heating element(s). An ohmmeter will quickly indicate if the elements are shorted or open.

1. Remove electrical power supplied to the frypot to be worked on.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle, to the frypot to be worked on. Be aware the other controls will have power.

2. Remove control panel.

2-18. HEATING ELEMENTS
(ELECTRIC ONLY)
(Continued)

3. Perform an ohm check on one element at a time, with wires disconnected from element. If the resistance is not within tolerance, replace the element.

Voltage	Wattage	Resistance Ohms (cold)
208	4800	9
230	4800	11

Replacement:

NOTICE

Refer to figure 2-2.

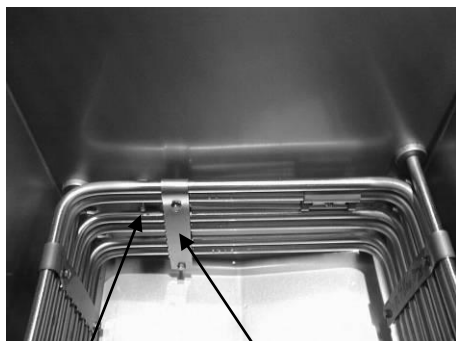
1. Drain the shortening from the frypot.
2. Remove the high limit bulb holder from the heating element inside the frypot.
3. Remove the heating element wires from the terminals by removing the nuts and washers. Label each so it can be replaced on the new element in the same position.
4. Remove the bolts from the five element spreaders. The element spreaders will now pull off the elements.
5. Remove the brass nuts and washers which secure the ends of the elements through the frypot wall.
6. Remove the heating elements from the frypot as a group by lifting the far end and sliding them up and out toward the rear of the frypot.

NOTICE

Always install new rubber O-rings when installing heater elements.

7. Install new heating elements with the new O-rings, terminal end first at approximately a 45° angle, slipping the terminals through the front wall of the frypot.
8. Replace the brass nuts and washers on the element terminals. Tighten the brass nuts to 30 foot lbs. of torque.

2-18. HEATING ELEMENTS (ELECTRIC ONLY) (Continued)



Temperature
Probe

Spreader

Fig. 2-1

9. Evenly space the element spreaders on the sides of the elements and reinstall bolts. Place the fifth spreader in the front of the elements as to protect the temperature probe. (Fig.6-1

10. Replace the high limit bulb holder on the top element, and position the bulb between the top and second element midway from side to side, and tighten screw that holds the bulb in place.

11. Reconnect the wires to the appropriate terminal as labeled when they were removed.

12. Replace the front control panel.

13. Connect the power cord to the wall receptacle or close wall circuit breaker.

CAUTION

Heating elements should never be energized without shortening in the frypot, or damage to the elements could result.

14. Replace the shortening in the frypot.

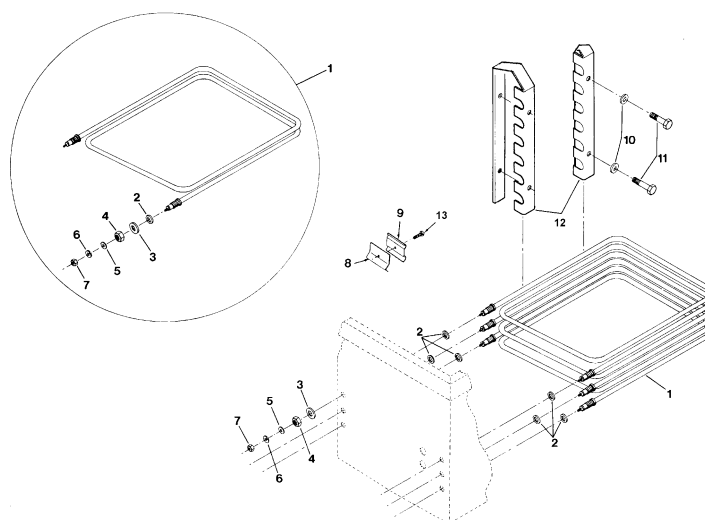


Fig. 2-2

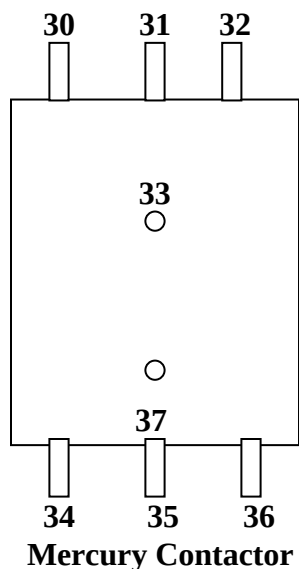
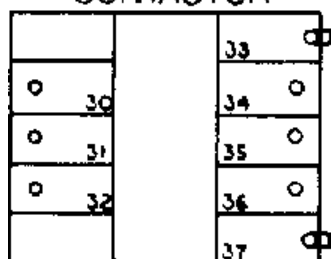
2-19. HEATING CONTACTORS (ELECTRIC ONLY)

Each well of an electric fryer requires two switching contactors. The first in line is the primary contactor and the second in line is the heat contactor. When open, the primary contactor does not allow power to flow to the heat contactor. When closed, the primary supplies voltage to the heat contactor. When the heat contactor is open, no voltage is supplied to the heating elements. When the heat contactor closes, voltage is supplied to the heating elements.

Checkout (Power Removed)

1. Remove electrical power supplied to the frypot to be worked on.

Electromechanical CONTACTOR



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle, to the frypot to be worked on. Be aware the other controls will have power.

2. Remove the control panel.
3. Perform a check on the contactor as follows:

ELECTROMECHANICAL CONTACTOR

Test Points

Results

From 30 to 34	open circuit
From 31 to 35	open circuit
From 32 to 36	open circuit
From 33 to 37	ohm reading 5 to 6

MERCURY CONTACTOR

Test Points

Results

From 30 to 34	open circuit
From 31 to 35	open circuit
From 32 to 36	open circuit
From 33 to 37	ohm reading 1700

NOTICE

Wires should be removed and labeled to obtain an accurate check of contactors.

2-19. HEATING
CONTACTORS
(ELECTRIC ONLY)
(Continued)

Checkout (Power Supplied)



To avoid electrical shock, make connections before applying power, take reading, and remove power before removing meter leads. The following checks are performed with the wall circuit breaker closed and the main power switch in the ON position.

1. Re-apply power to unit and turn POWER switch ON.
2. Using illustrations from previous page, check voltage as follows:

Test Points

From terminal 34 to 35
From terminal 35 to 36
From terminal 34 to 36

Results

The voltage should read the same at each terminal

Mercury Contactor Replacement:

If either contactor is defective it must be replaced as follows:



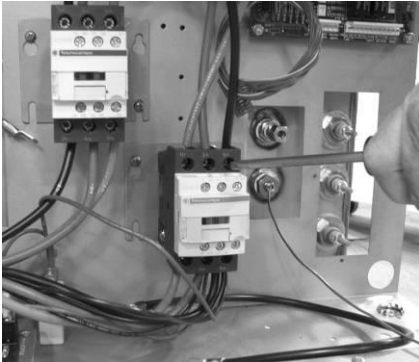
To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle, to the frypot to be worked on. Be aware the other controls will have power.



1. Remove only the wires directly connected to the contactor being replaced. Label the wires for replacement.
2. Loosen the screws securing the contactor bracket to the shroud.
3. Remove the contactor from the bracket.
4. Reinstall in reverse order.

2-19. HEATING

CONTACTORS **(ELECTRIC ONLY)** **(Continued)**



Electromechanical Contactor Replacement:

If either contactor is defective it must be replaced as follows:



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle, to the frypot to be worked on. Be aware the other controls will have power.

1. Remove only the wires directly connected to the contactor being replaced. Label the wires for replacement.
2. Remove nuts securing the contactor to the shroud.
3. Remove the contactor from unit.
4. Reinstall in reverse order.

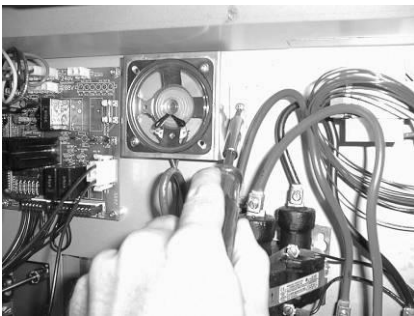
2-20. SPEAKER ASSEMBLY

The speaker assembly emits audible signals to let the operator know when cooking and hold times are finished.

1. Remove electrical power supplied to unit.



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.



2. Remove control panel.
3. Follow the speaker wire and disconnect from control board.
4. Remove the screws securing the speaker bracket to the shroud.
5. Remove the speaker from the bracket.
6. Reinstall in reverse order.

2-21. HIGH TEMPERATURE

LIMIT CONTROL

(Electric Units)

The electric units, model OFE-321/2/3/4, use the same high temperature control limits as the gas units, OFG-321/2/3/4, but the mounting of the capillary tube is different on the electric units compared to the gas units.

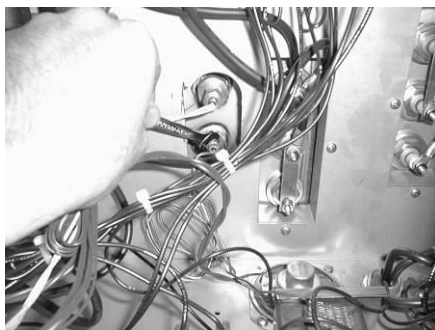
Checkout:

Use the same procedure as in the High Limit Temperature Control (Gas) Section.

Replacement:



To avoid electrical shock or property damage, move the POWER switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle, to the frypot to be worked on. Be aware the other controls will have power.



1. Drain the shortening from the frypot.
2. Remove control panel.
3. Loosen small inside screw nut on capillary tube.
4. Remove capillary bulb from bulb holder inside the frypot.
5. Straighten the capillary tube.
6. Remove larger outside nut that threads into pot wall.
7. Remove the two screws that secure the high limit to the high limit bracket.
8. Remove the defective control from the control panel area.
9. Insert new control and replace screws.

2-21. HIGH TEMPERATURE
LIMIT CONTROL
(Electric Units)
(Continued)

10. Uncoil capillary tube, starting at control, and insert through pot fitting.



To avoid electrical shock or other injury, run the capillary line under and away from all electrical power wires and terminals. The tube must NEVER be in such a position where it could accidentally touch the electrical power terminals.

11. Carefully bend the capillary bulb and tube toward bulb holder on heating elements.
12. Slip capillary bulb into bulb holder on heating elements. Pull excess capillary line from pot and tighten nut into frypot wall.

CAUTION

Be sure capillary bulb of high limit is located behind capillary bulb of thermostat. Both capillary bulbs and bulb holders should be positioned as not to interfere with basket or when cleaning the frypot wall, or damage to capillary tube could result.

13. With excess capillary line pulled out, tighten smaller nut hand tight, then ¼ turn with wrench.
14. Replace front panel.
15. Refill with shortening.

2-22. AUTOLIFT
ACTUATOR (MOTOR)
REPLACEMENT
(if applicable)



1. Remove electrical power supplied to unit.



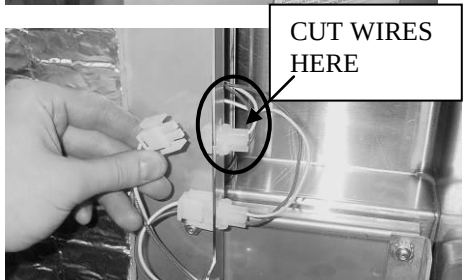
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Drain shortening from frypot.
3. Remove baskets and using a large, flat-head screwdriver, push the clevis pin through basket hanger. Using pliers, pull pin from assembly.

2-22. AUTOLIFT ACTUATOR (MOTOR)
REPLACEMENT(if applicable) (Continued)



4. Remove rear cover.



5. Disconnect actuator connector and cut the wires from the other half of the connector, as shown at left. The new actuator wires do not have a connector on them and must be connected directly to the wires on the unit.



6. Using a 3/8 socket, remove the 3 nuts securing the bottom of the actuator bracket.



7. Remove trim strip from front of shroud.

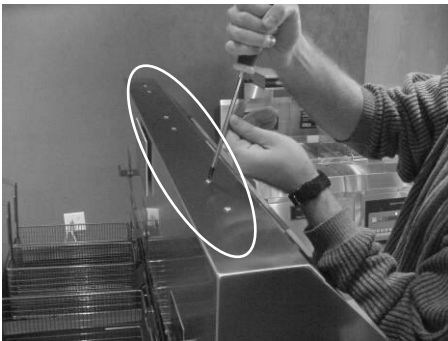


8. Using a 15T torx driver, remove the 4 torx screws from the pair of actuators.

2-22. AUTOLIFT
ACTUATOR (MOTOR)
REPLACEMENT
(if applicable) (Continued)



9. Remove the 2 front mounting screws from the actuator support plate.



10. Remove all the top screws, securing all the actuator support plates to the back shroud, to help loosen the back shroud.



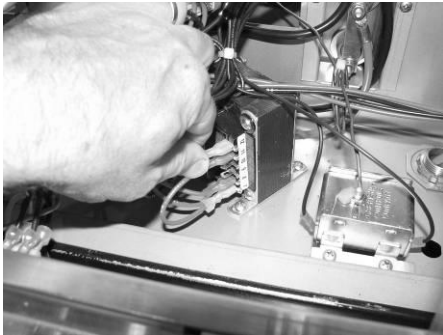
11. Remove all remaining back shroud screws to loosen the back shroud from the unit.



12. Lift up on the entire back shroud assembly, enough to have the top of the actuator and bracket assembly to clear the top of the back shroud. Pull the top of the actuator and bracket assembly away from back shroud, as shown in Figure 10. Now, using a flat-blade screwdriver, push the clevis pin from the bracket and actuator and using pliers to pull the pin from the assembly. Actuator can now be removed from unit.

13. Reassemble in reverse order.

2-23. AUTOLIFT
TRANSFORMER
REPLACEMENT
(if applicable)



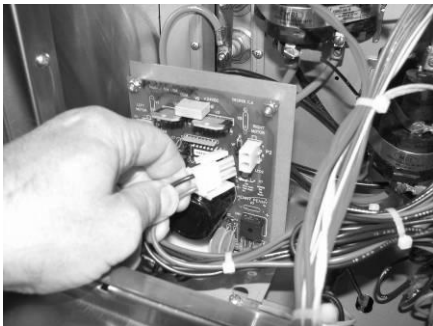
1. Remove electrical power supplied to unit.



To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove control panel.
3. Label and remove wires from transformer.
4. Using a Phillips-head screwdriver, remove the screws securing transformer to shroud and remove transformer from shroud.
5. Install new transformer in reverse order.

2-24. AUTOLIFT PC BOARD
REPLACEMENT
(if applicable)



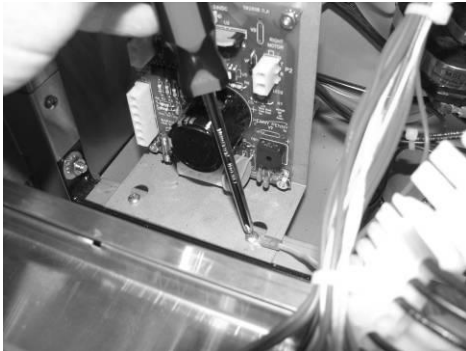
1. Remove electrical power supplied to unit.



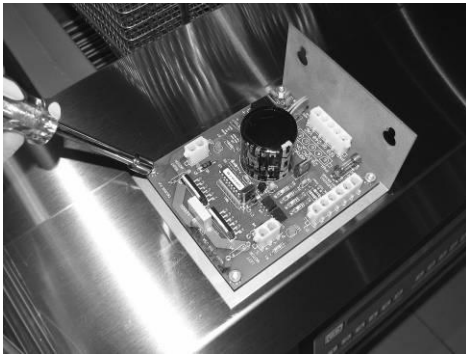
To avoid electrical shock or property damage, move the power switch to OFF and disconnect main circuit breaker, or unplug cord at wall receptacle.

2. Remove control panel
3. Disconnect connectors from PC board.

2-24. AUTOLIFT PC BOARD
REPLACEMENT
(if applicable) (Continued)

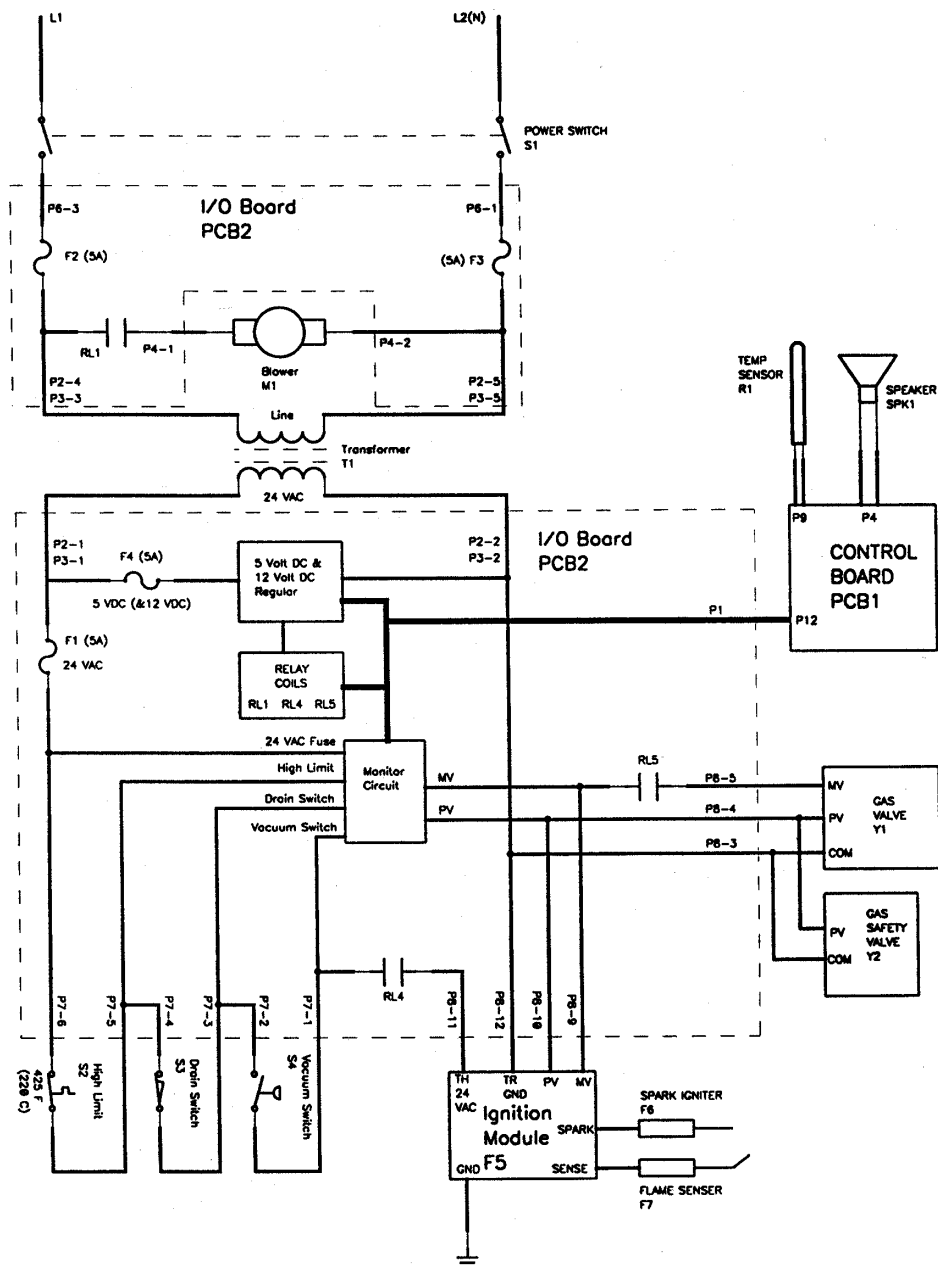


4. Using a Phillips-head screwdriver, remove the 2 screws securing the autolift PC board bracket to the frame and remove bracket from unit. (The right screw needs removed to disconnect the ground wire, but the left screw can be loosened and the bracket slid forward to be removed through the slots.)



5. Using 5/16" nut-driver or wrench, remove the 4 nuts securing the autolift PC board to the bracket and remove PC board from bracket.

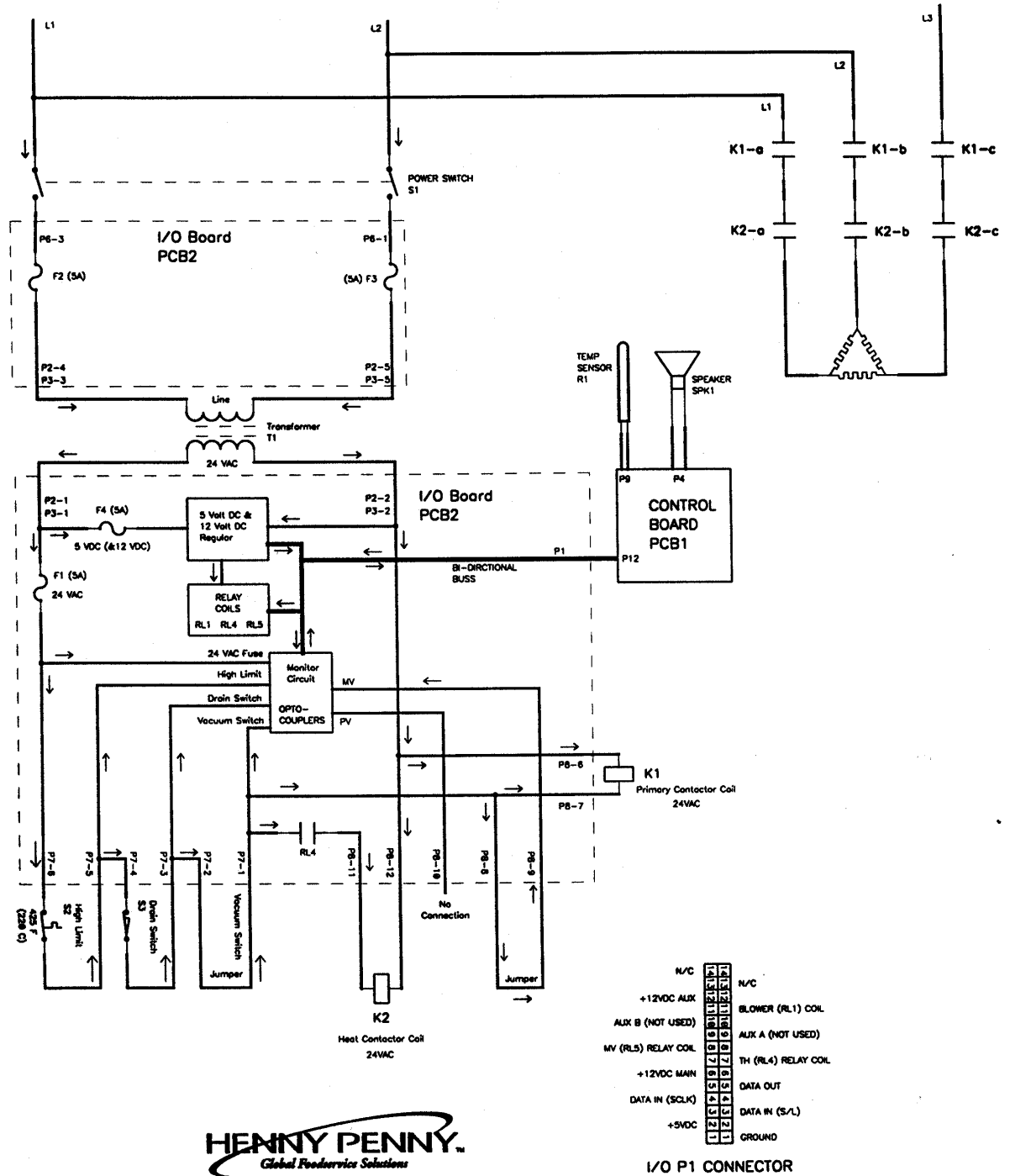
6. Install new panel in reverse order.



HENNY PENNY®
Global Foodservice Solutions

OFG-32X Gas Open Fryer

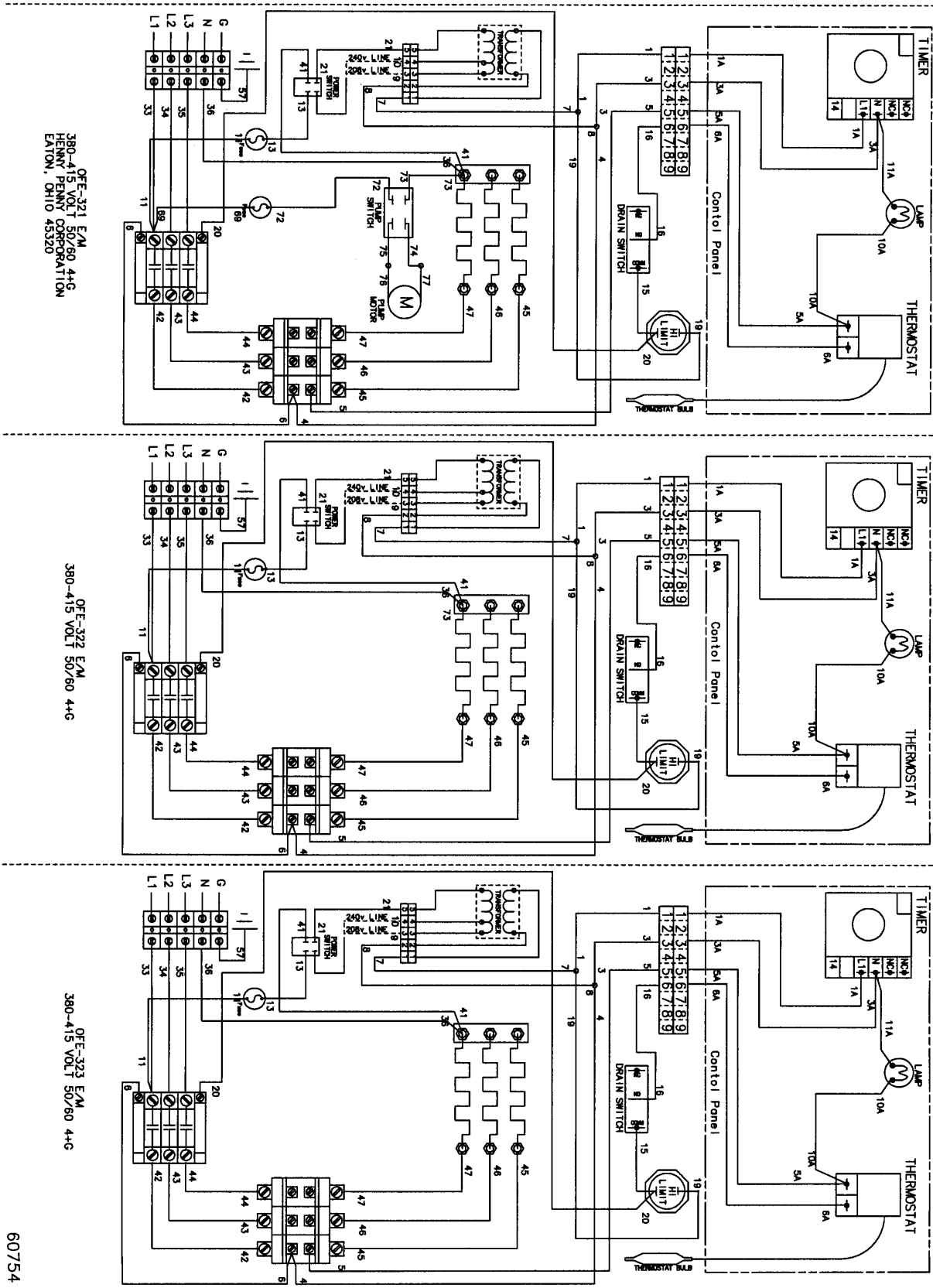
120 Volt



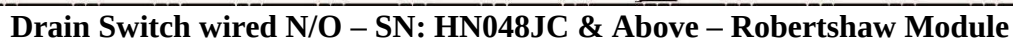
HENNY PENNY®
Global Foodservice Solutions

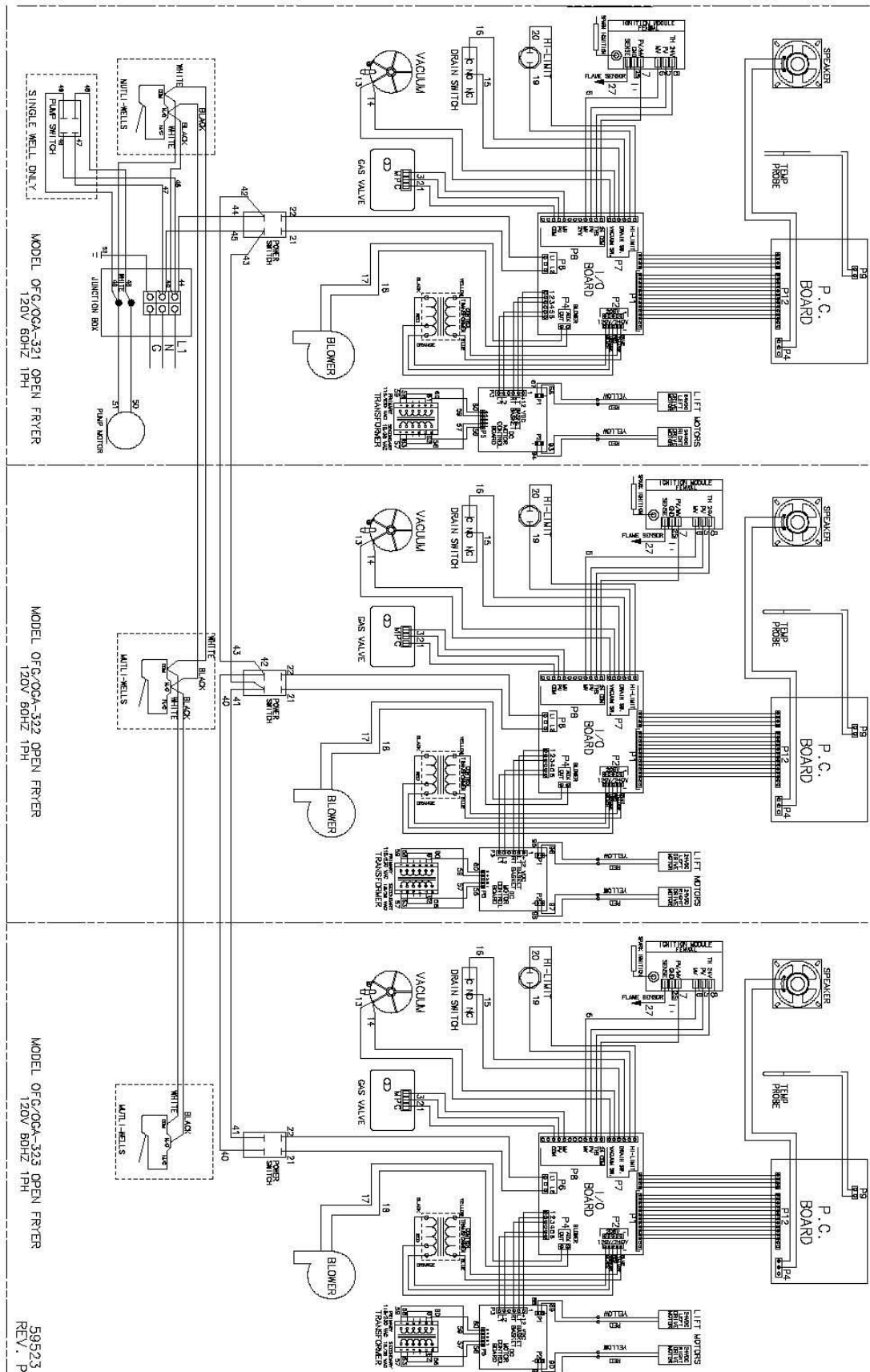
OFE-32X Electric Open Fryer

208/240 Volt (Domestic)



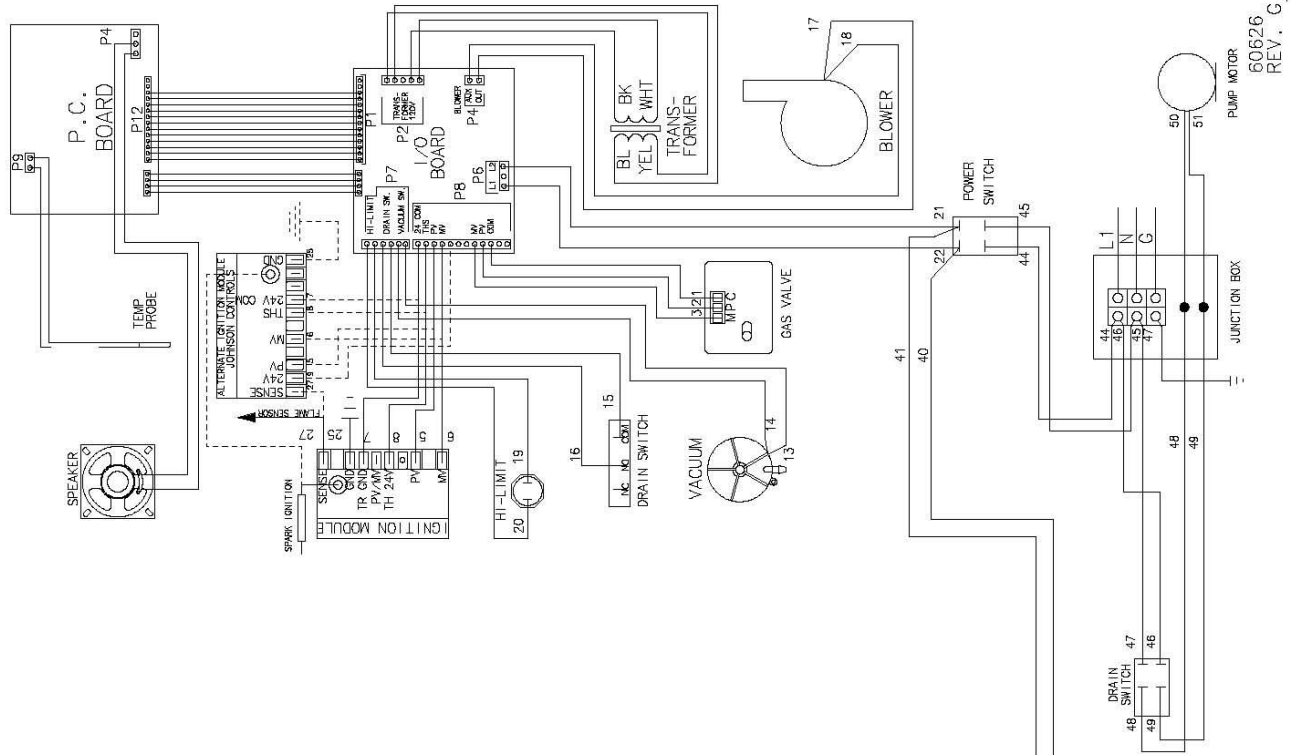
Drain Switch wired N/O



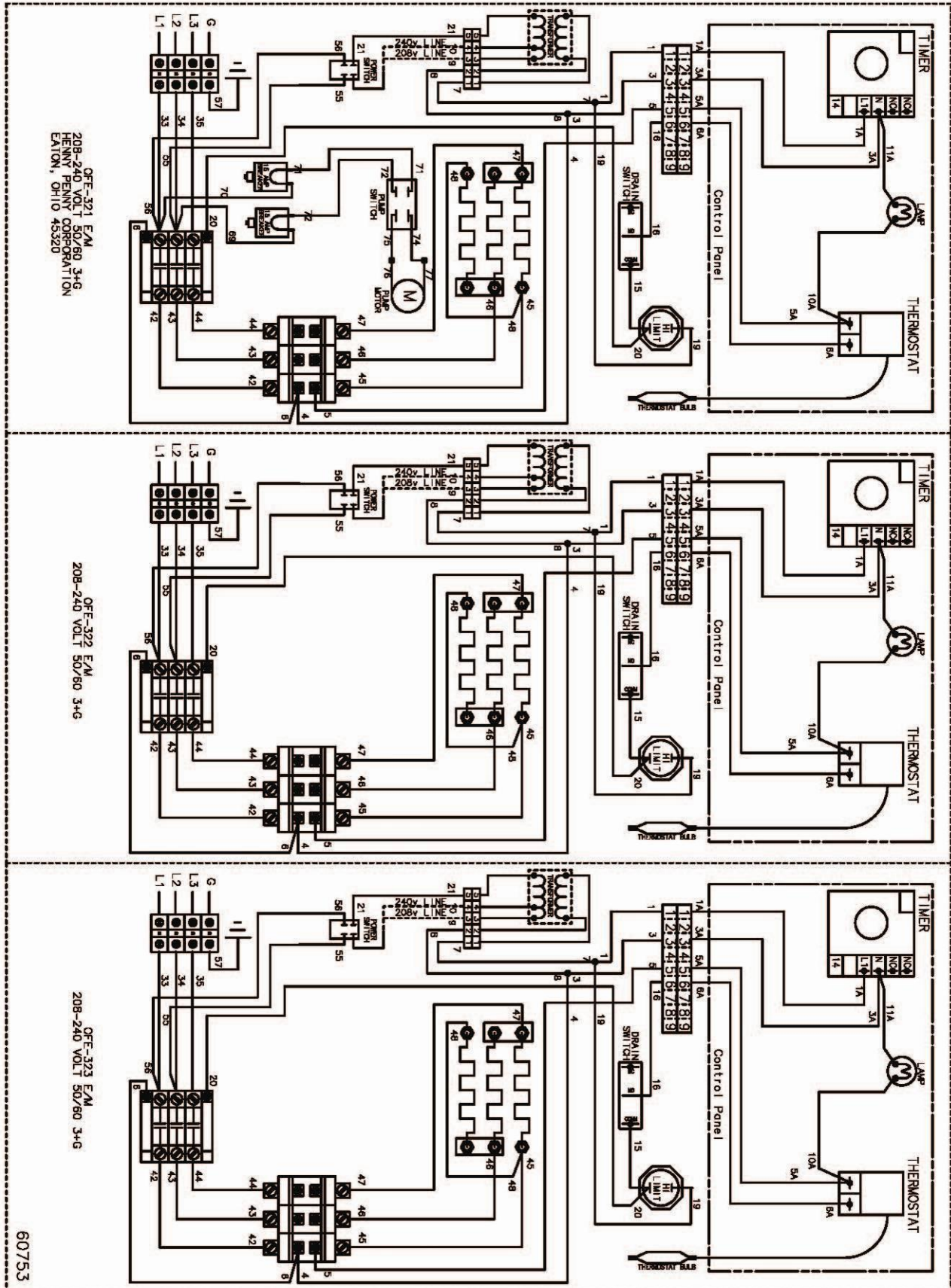


Fenwal Module

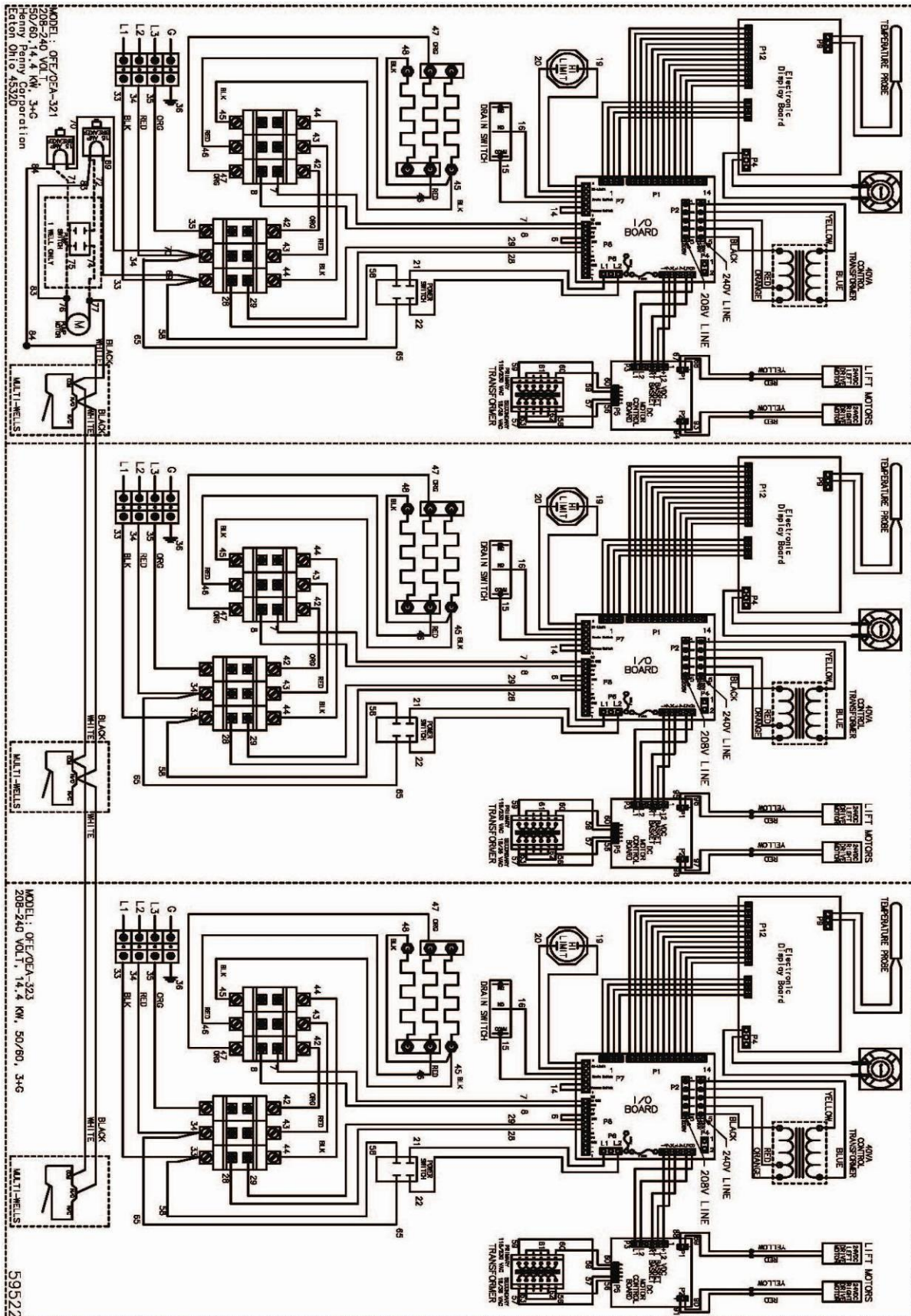




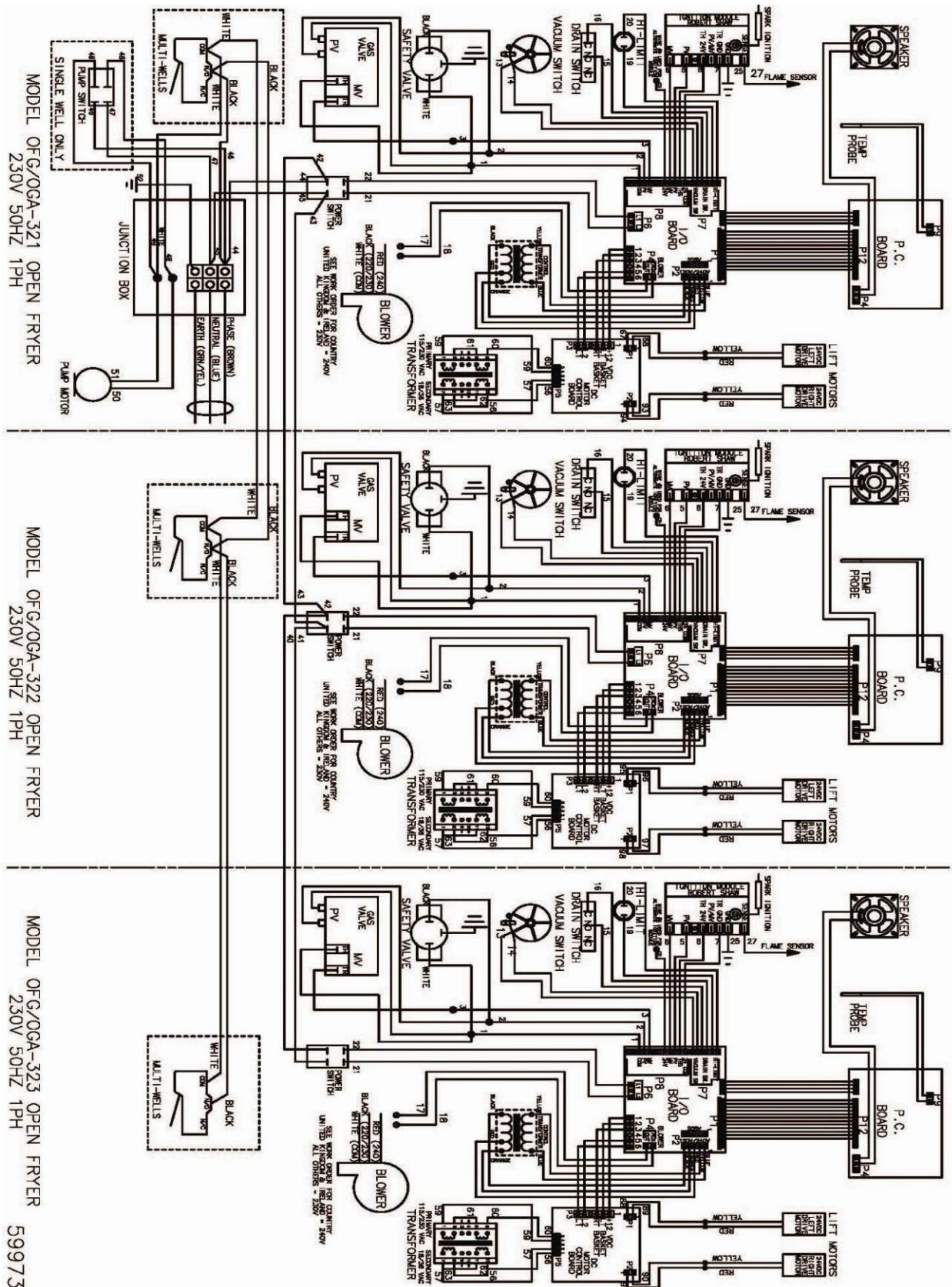
MODEL ODG-323 OPEN FRYER
120V 50/60 Hz 1 PH



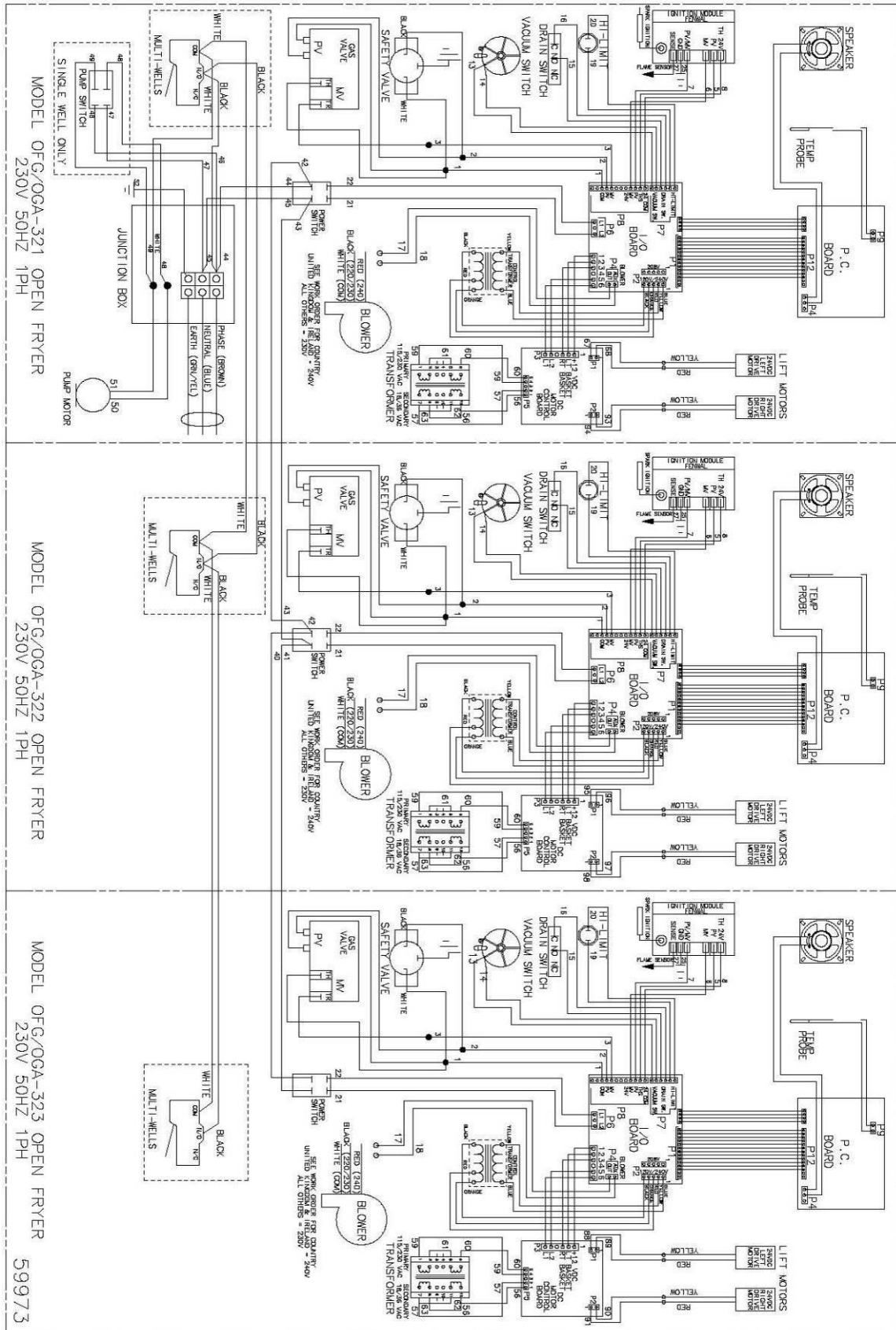
Drain Switch wired N/O



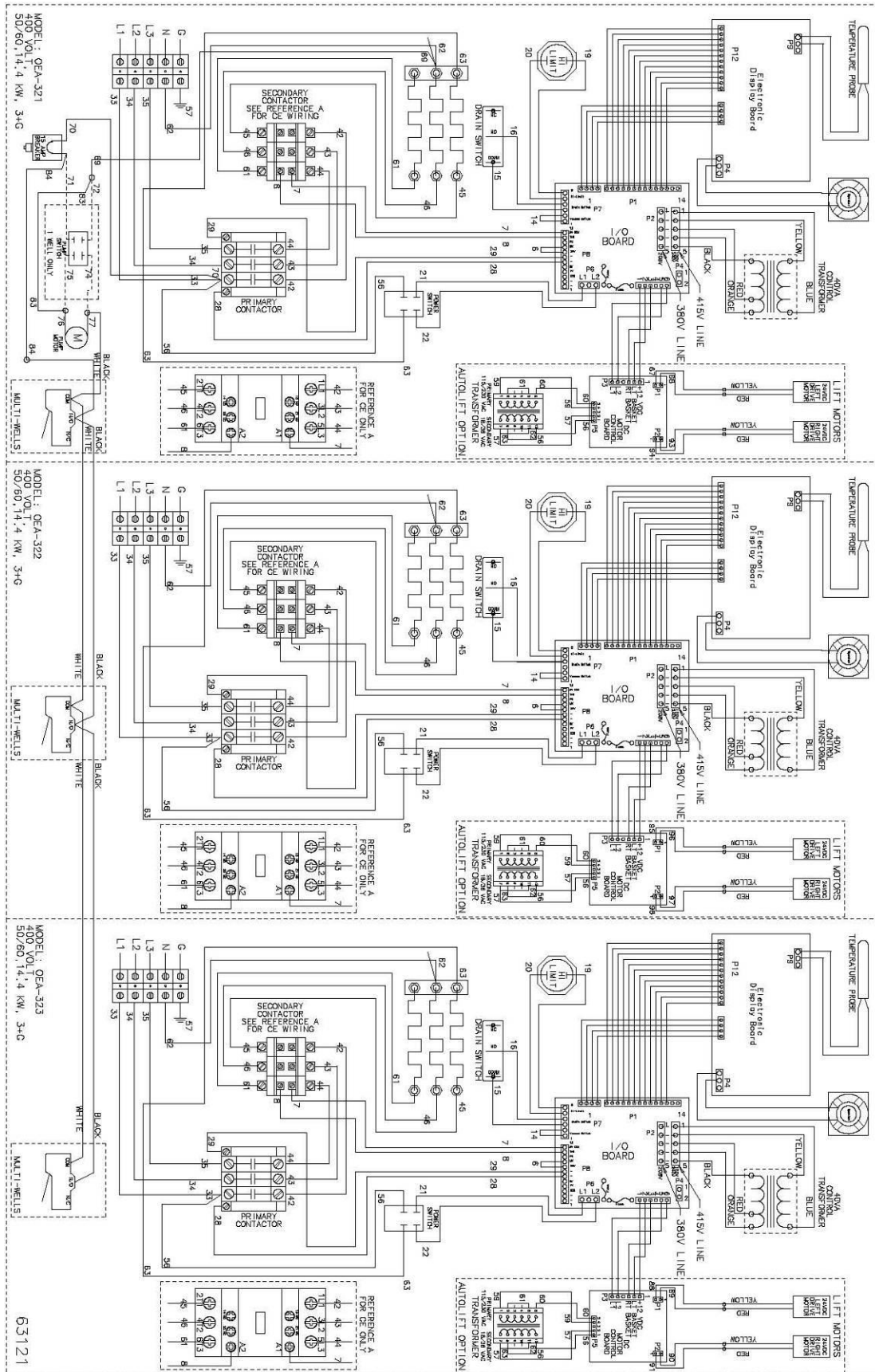
Drain Switch wired N/O



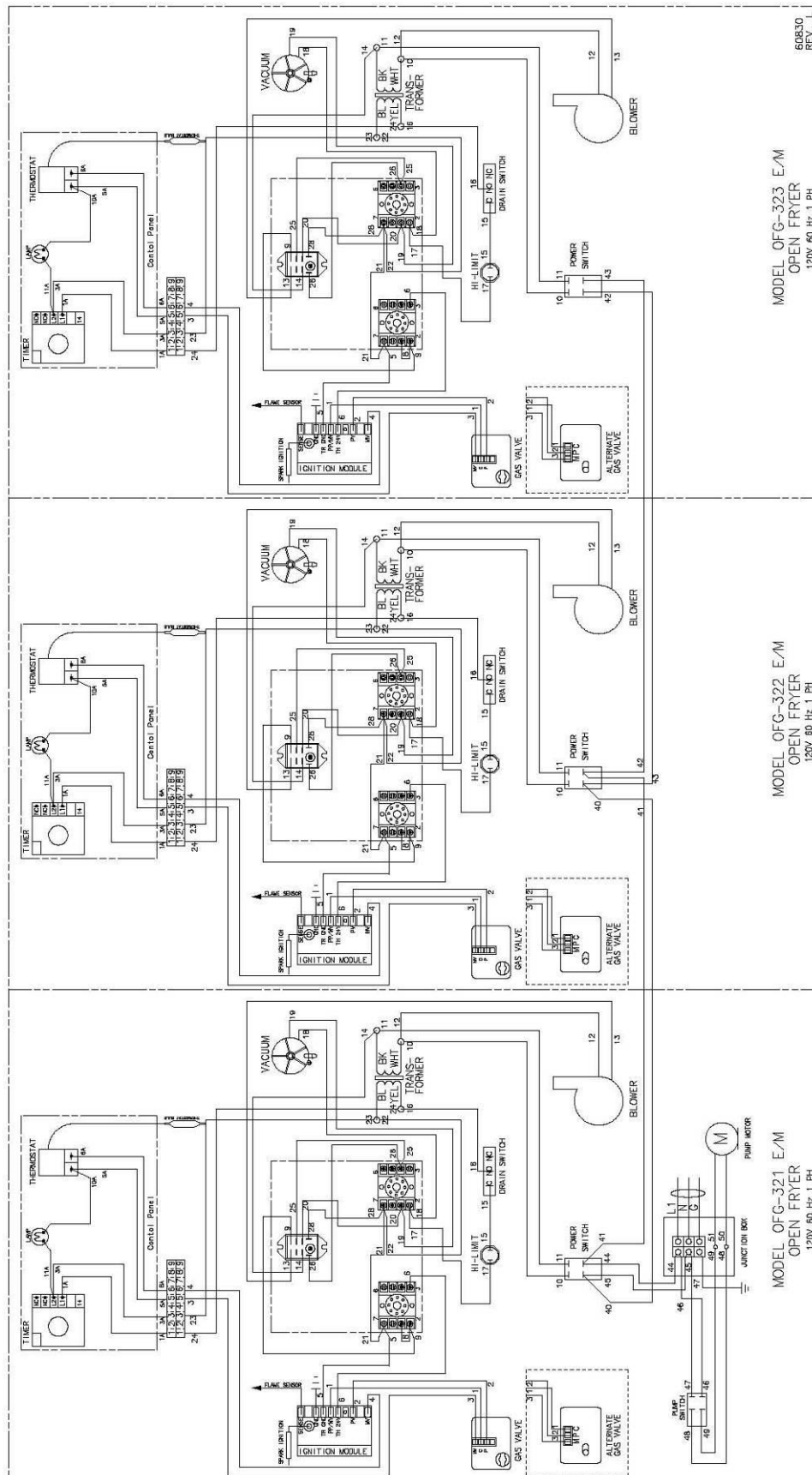
Drain Switch wired N/O – SN: HN048JC & Above – Robertshaw Module



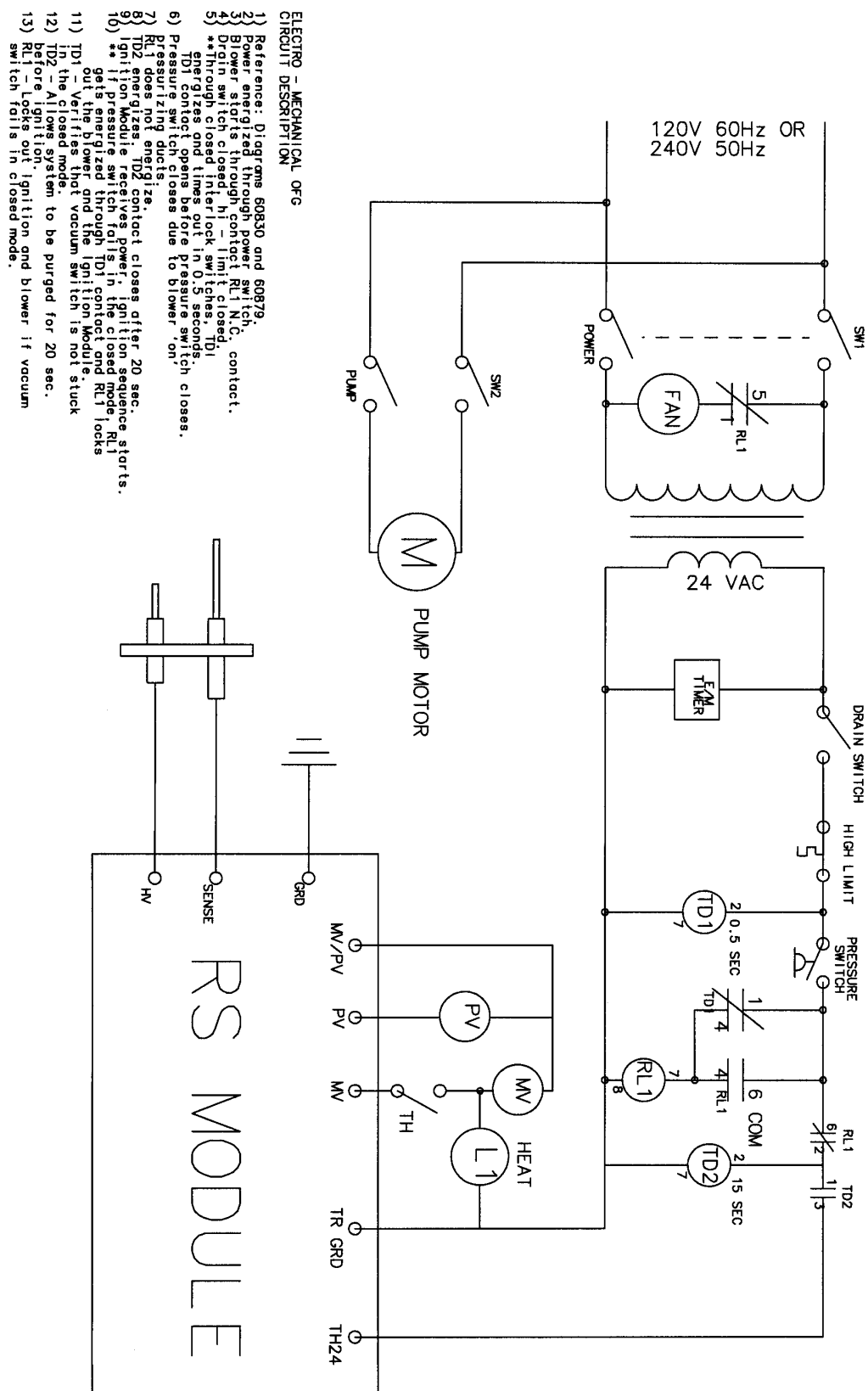
Fenwal Module

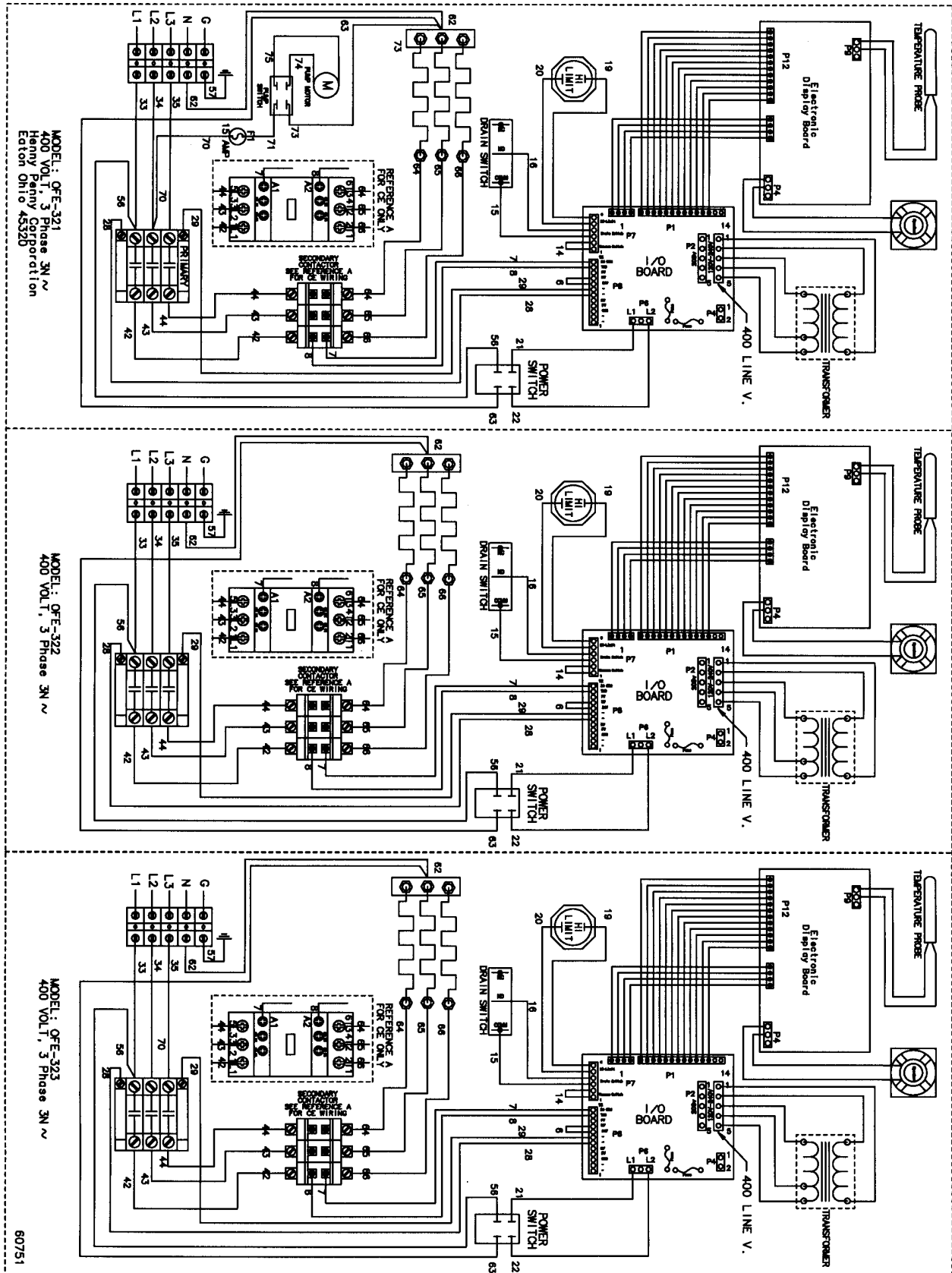


Drain Switch wired N/O

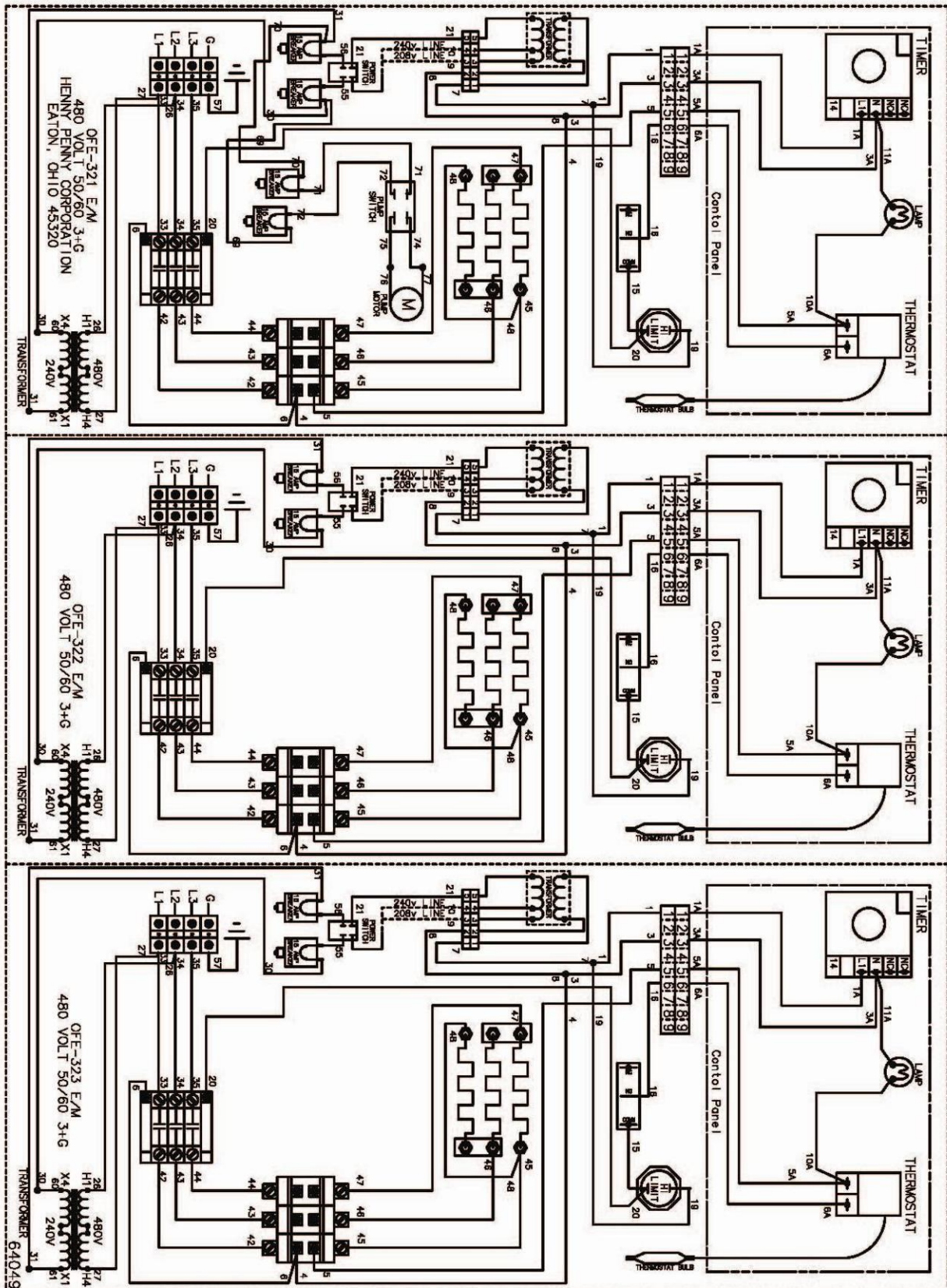


Drain Switch wired N/O – SN: HN048JC & Above

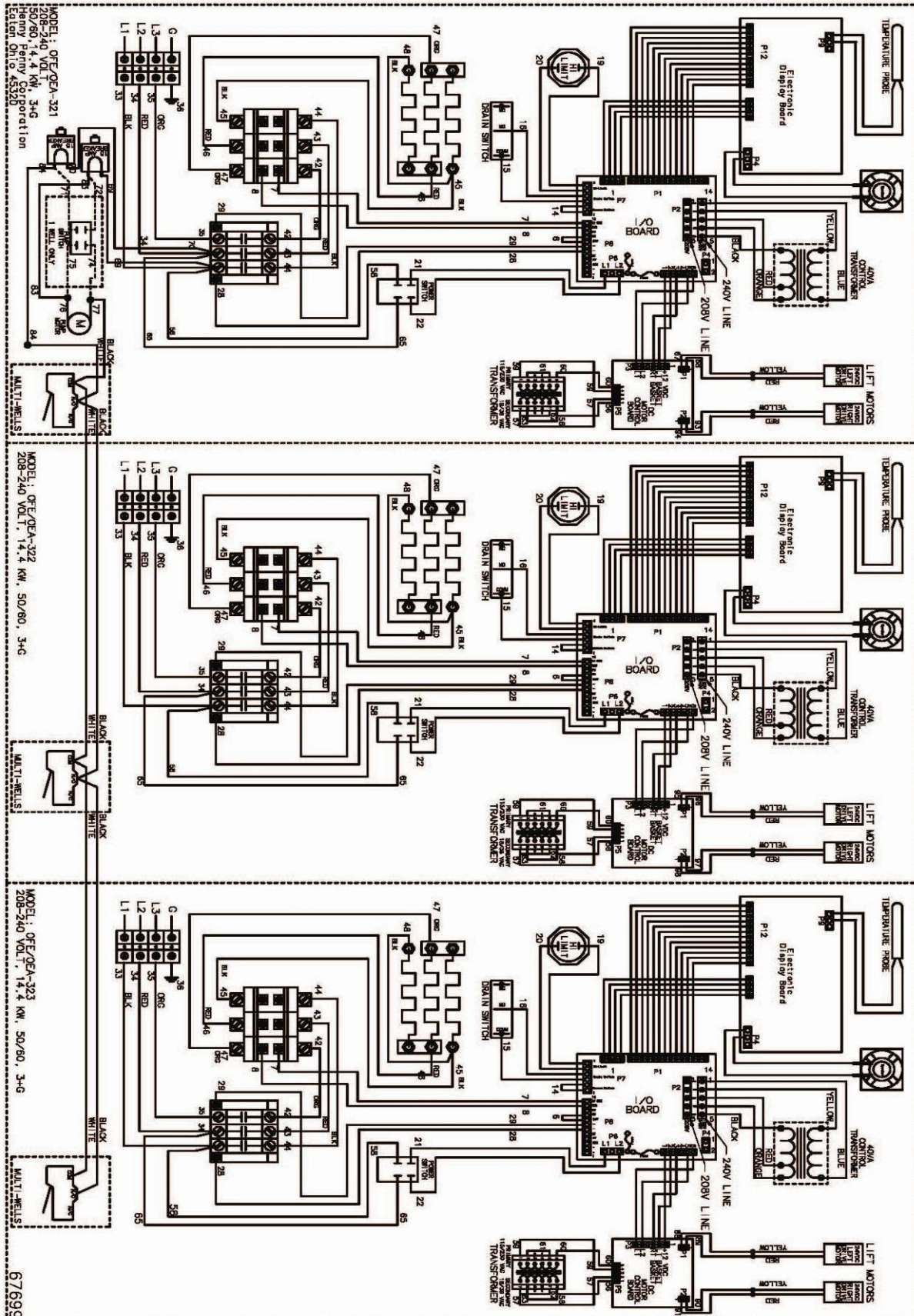




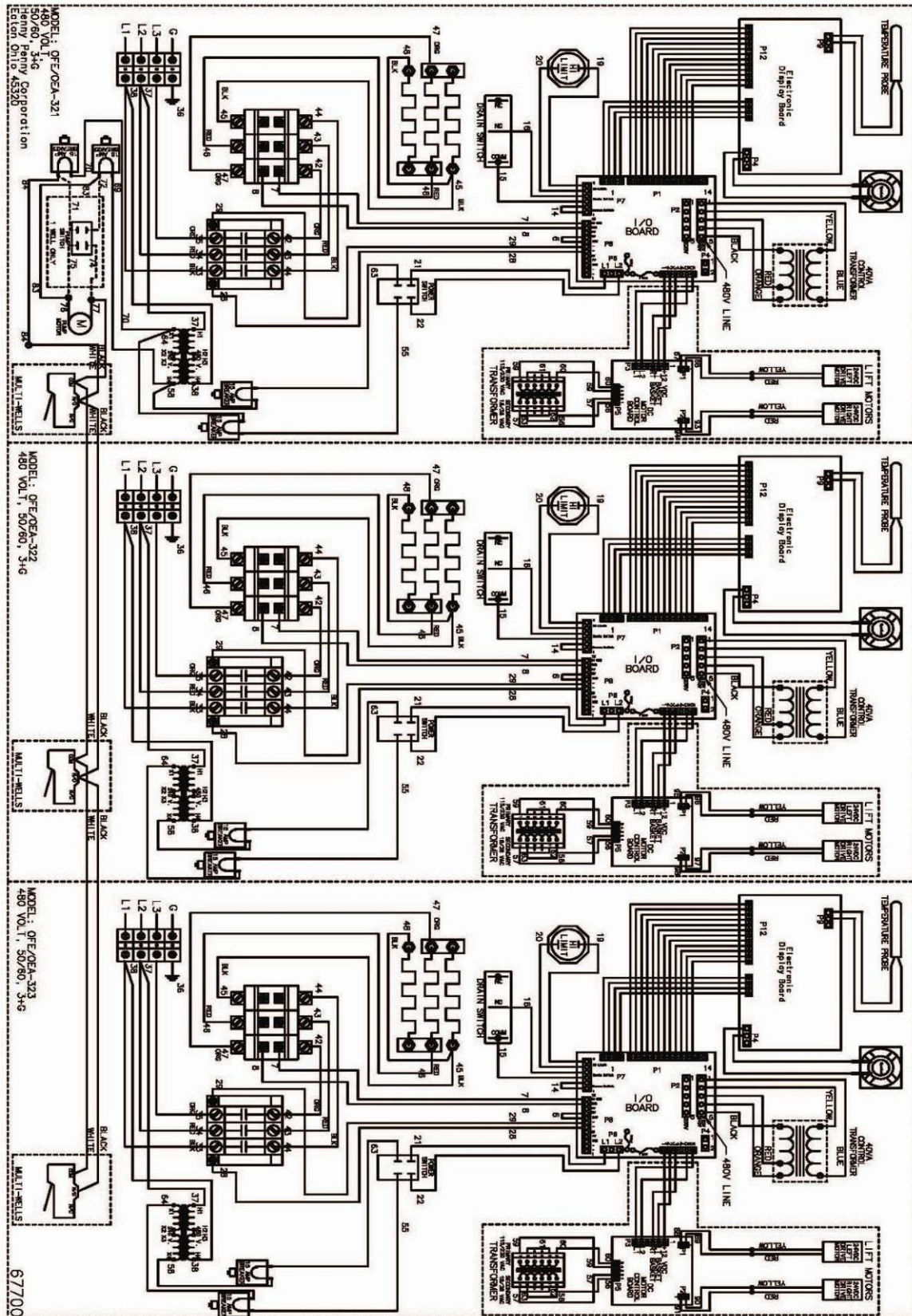
Drain Switch wired N/O



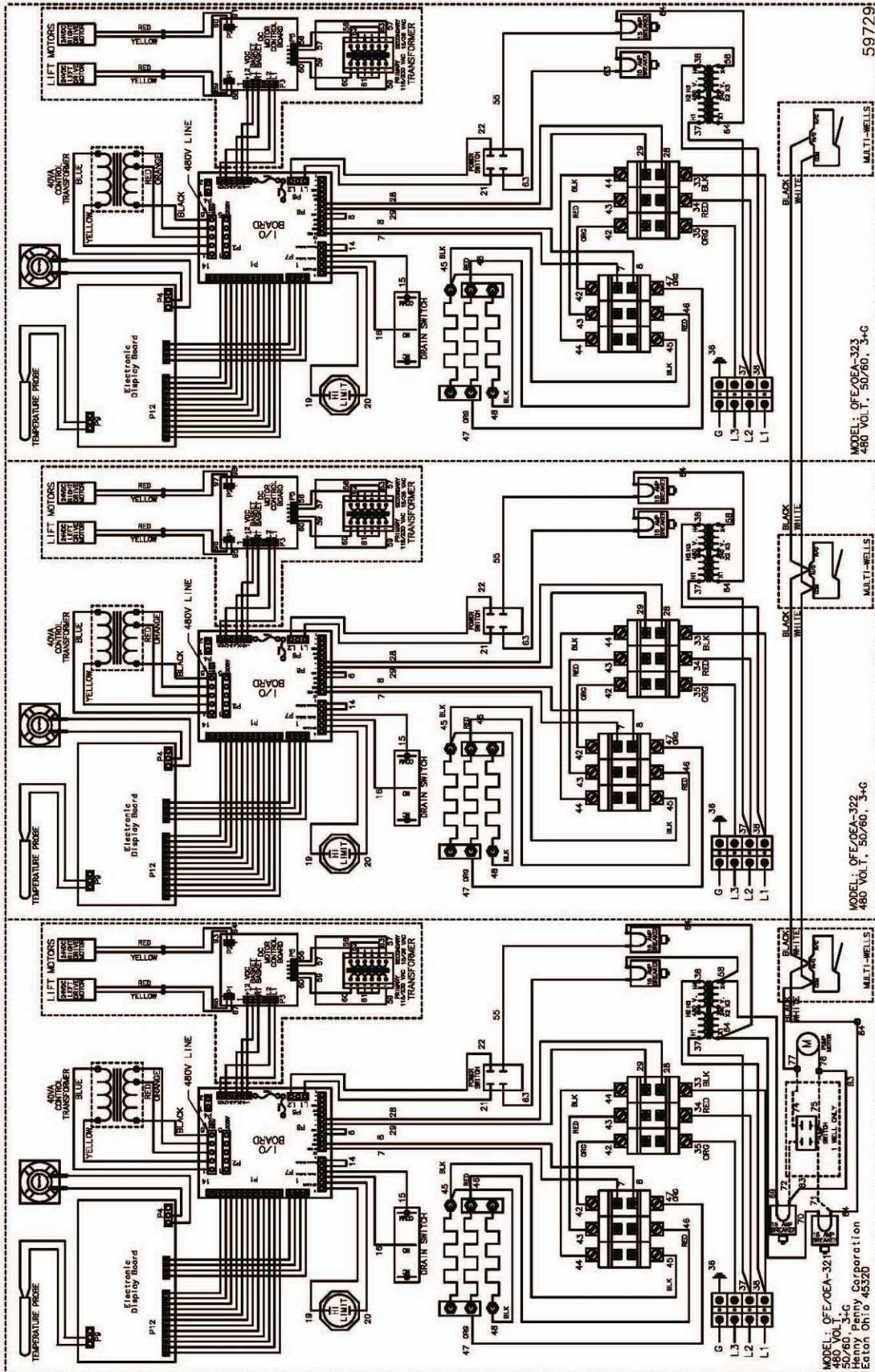
Drain Switch wired N/O



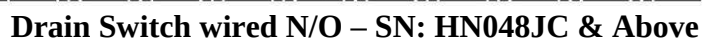
Drain Switch wired N/O

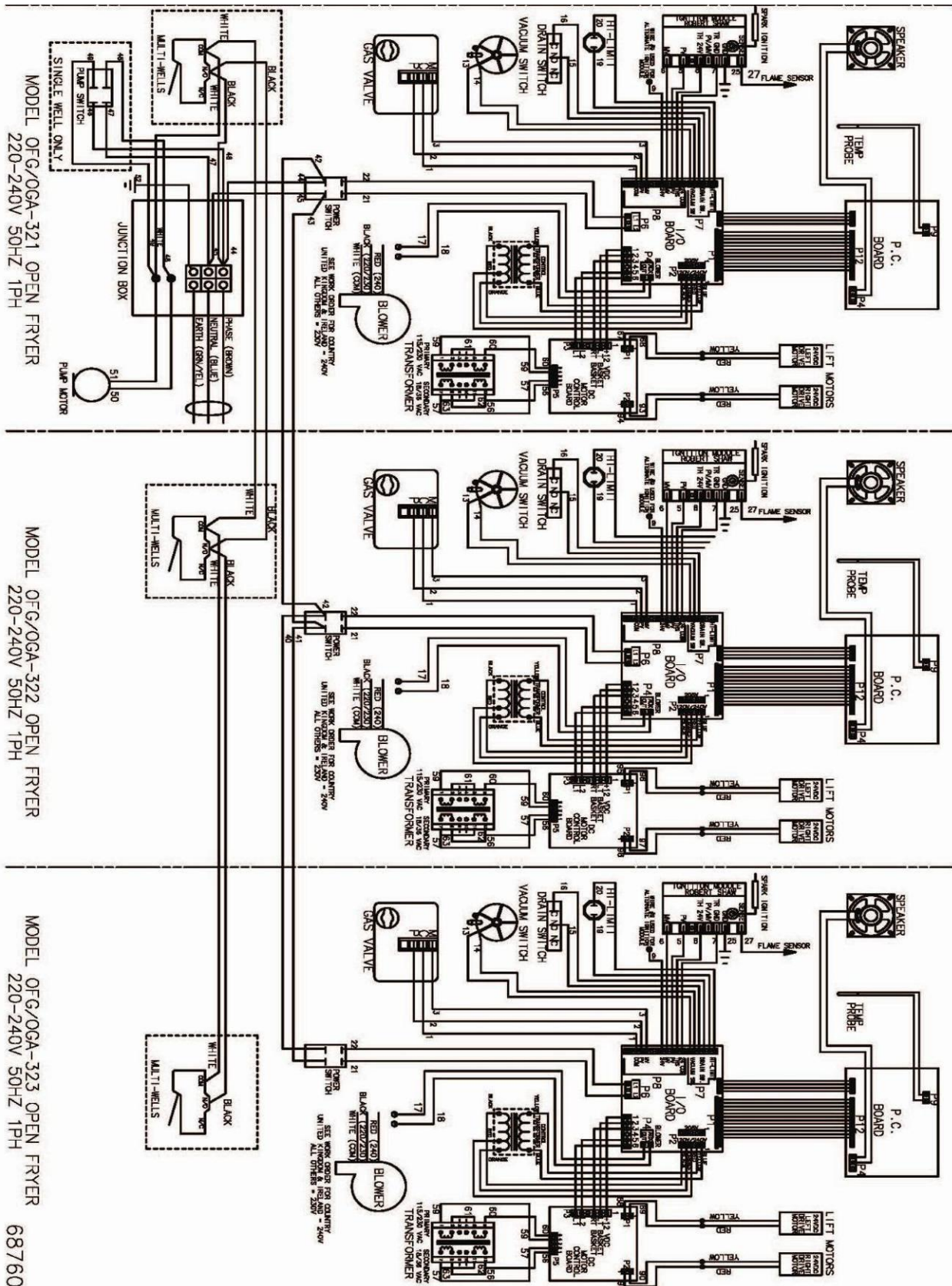


Drain Switch wired N/O

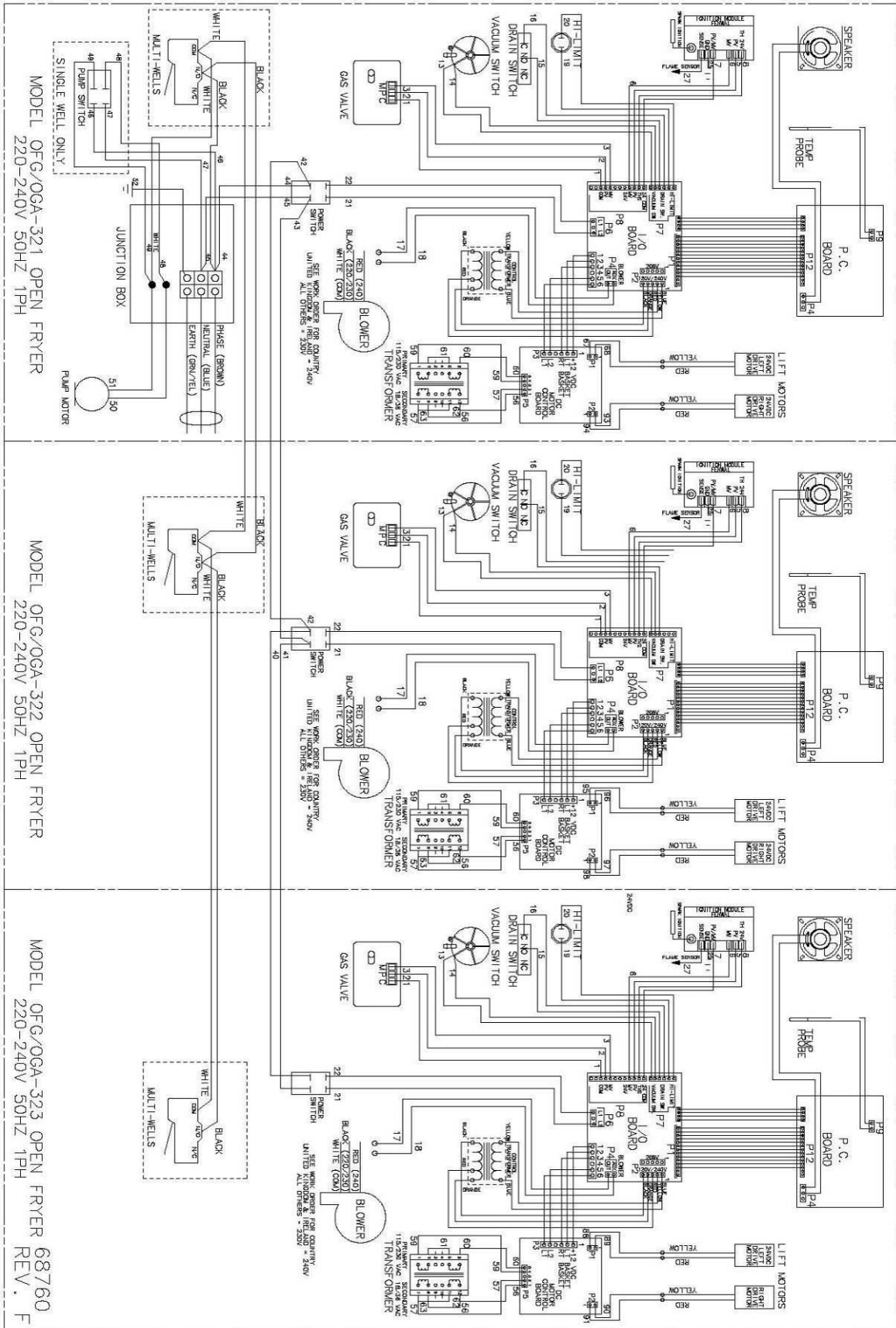


Drain Switch wired N/O

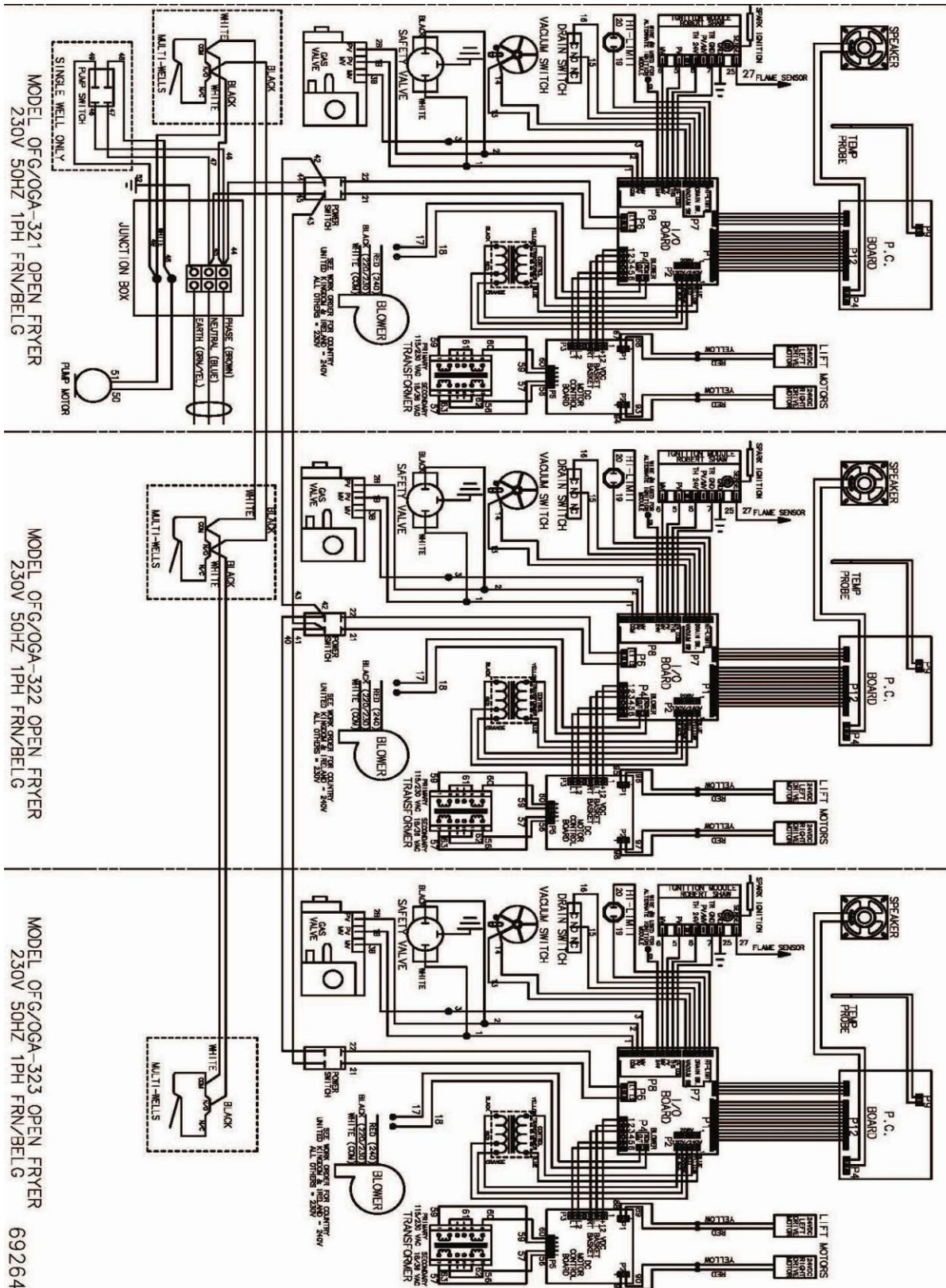




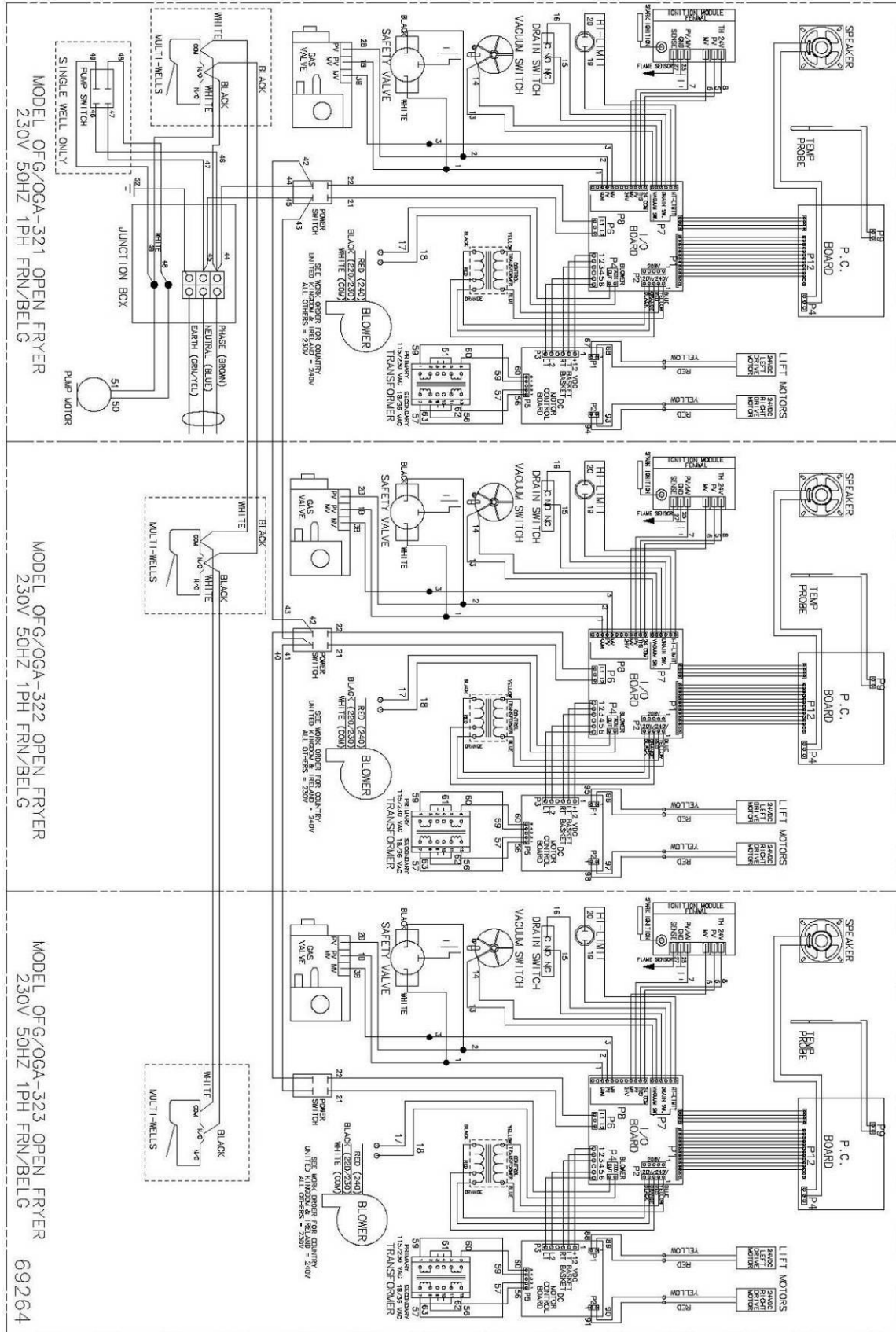
Drain Switch wired N/O – SN: HN048JC & Above – Robertshaw Module



Fenwal Module



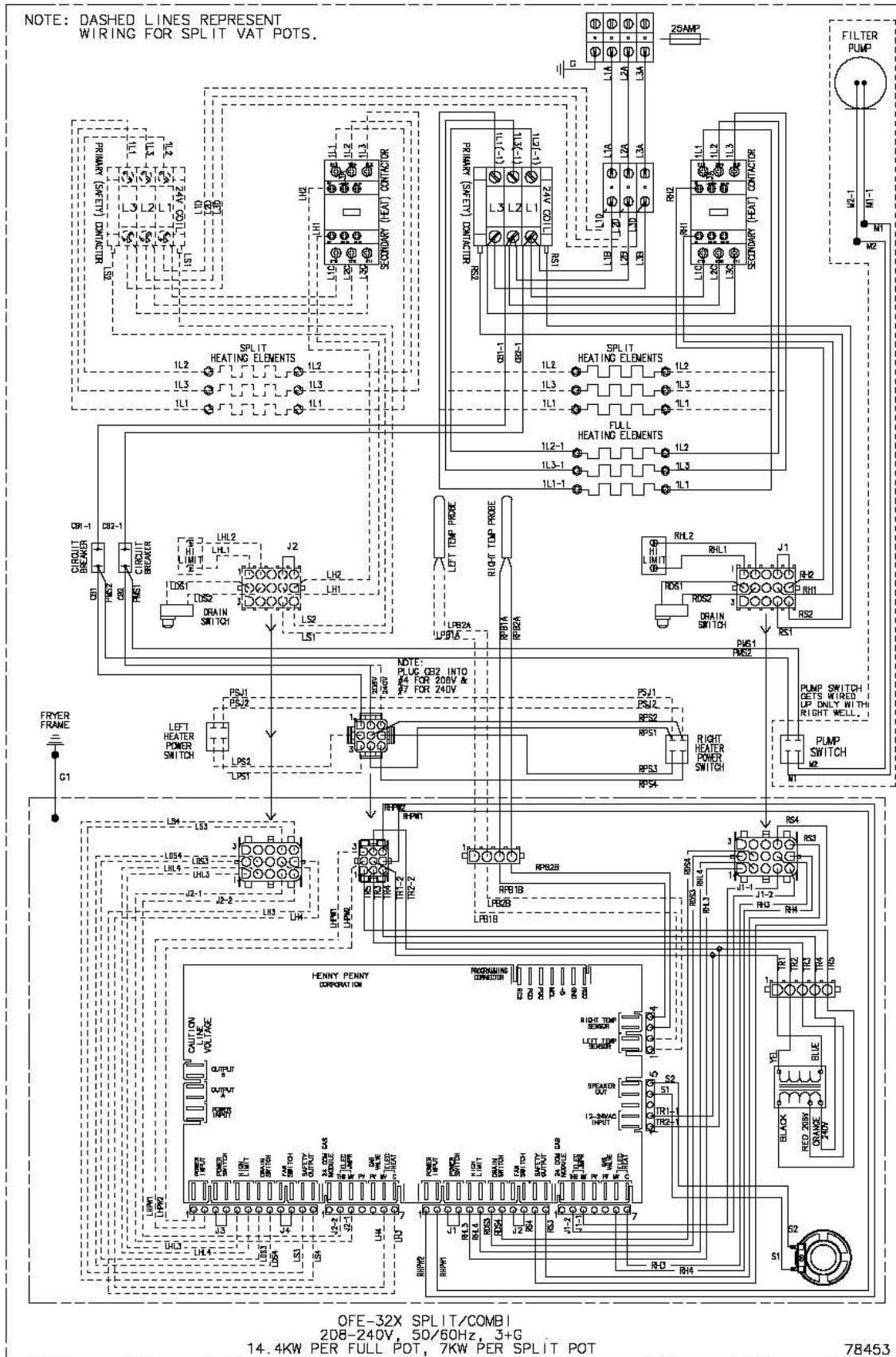
Drain Switch wired N/O – Robertshaw Module

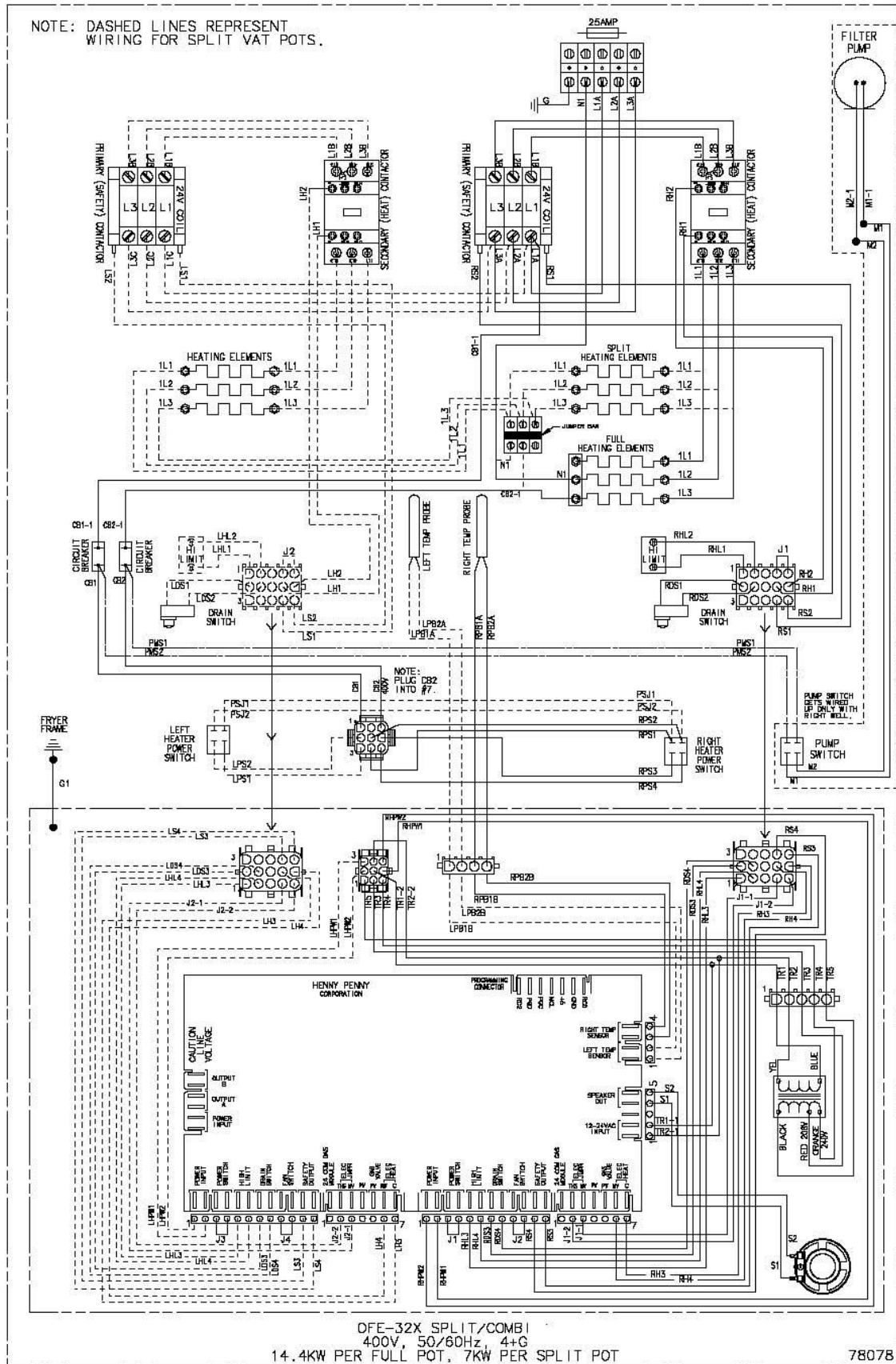


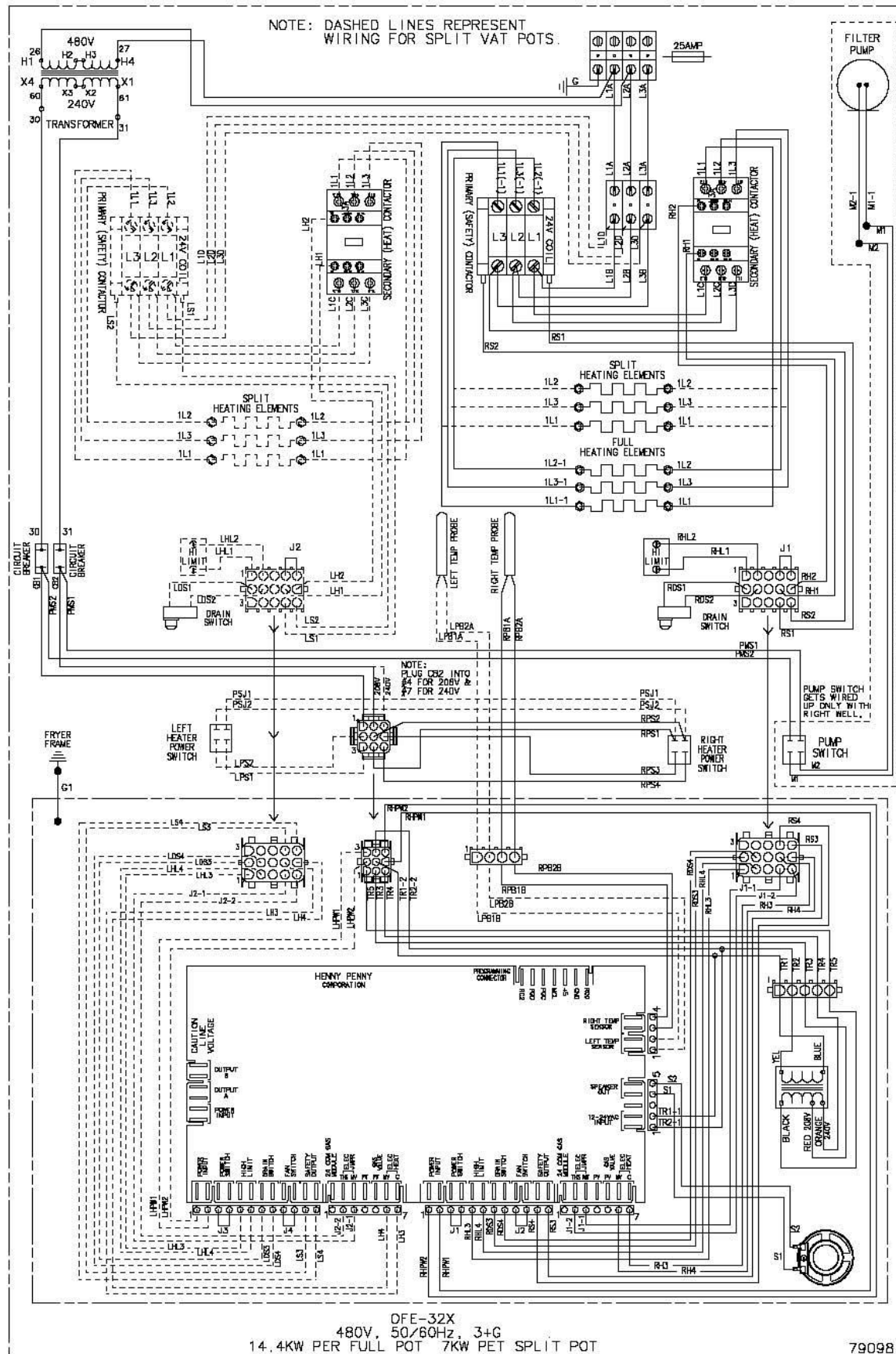
Fenwal Module

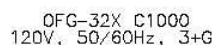
Computron 1000 Wiring Diagrams

OFE-32X – SN: BA0804018 & above
OFG-32X – SN: BN0804044 & above



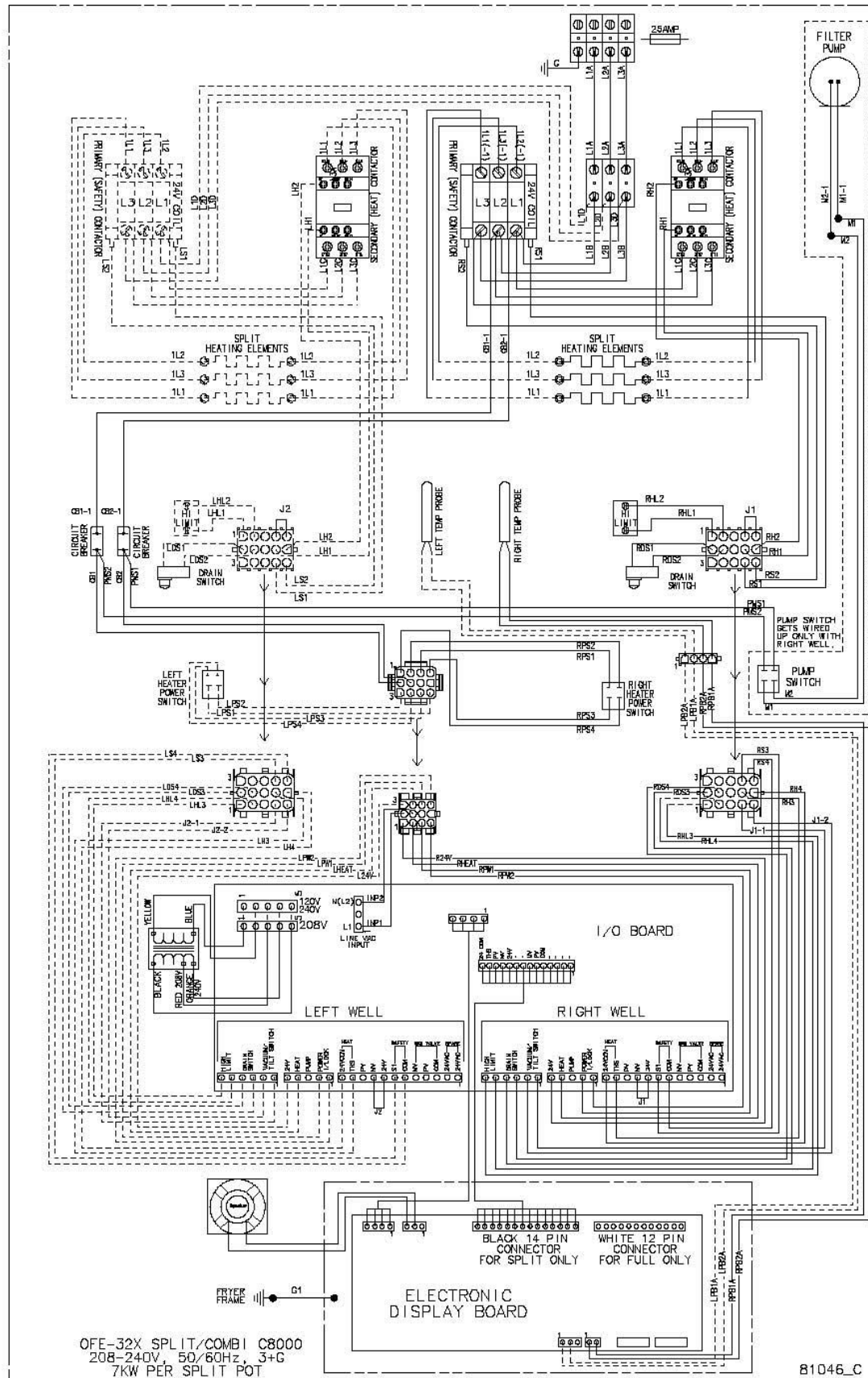


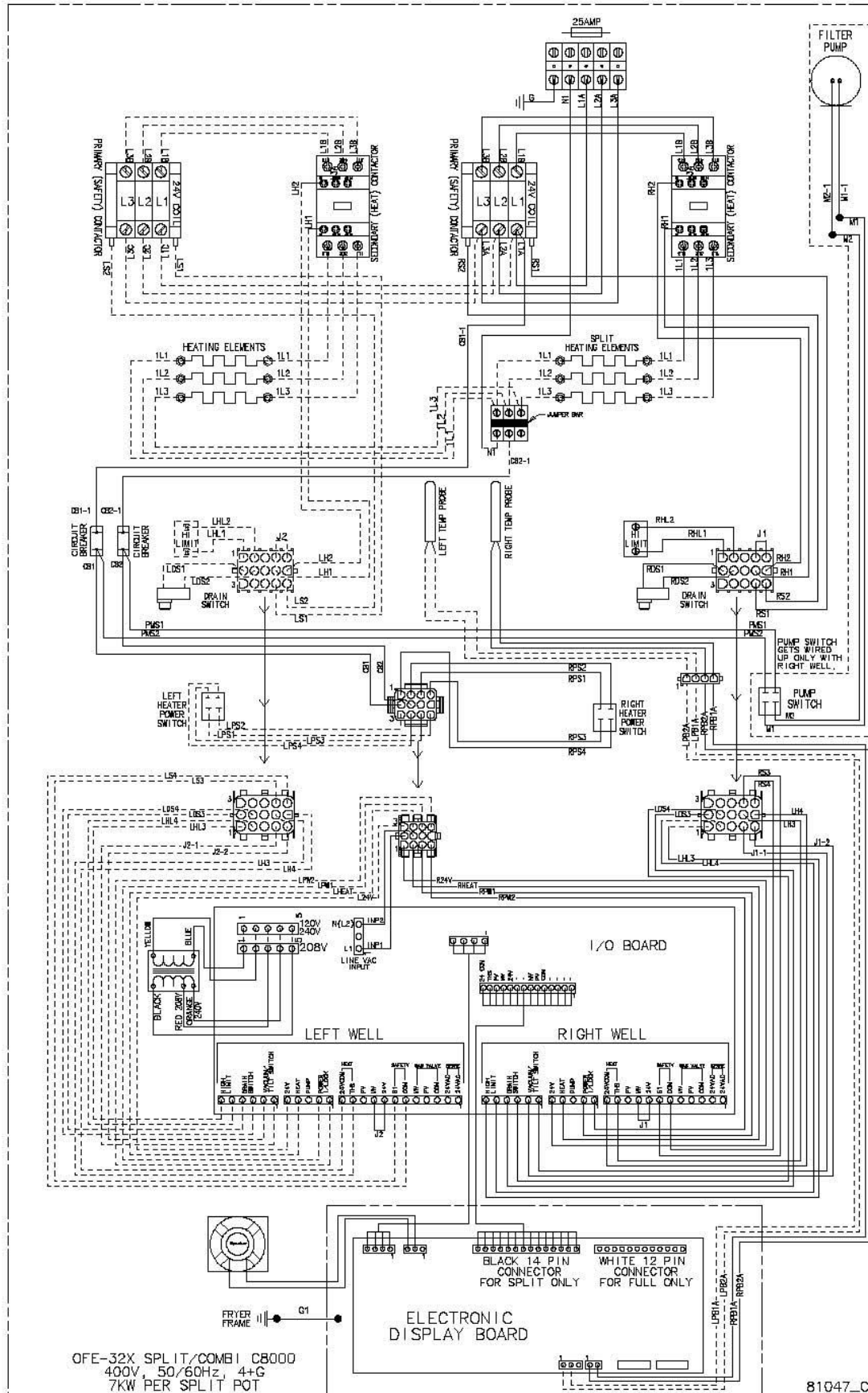






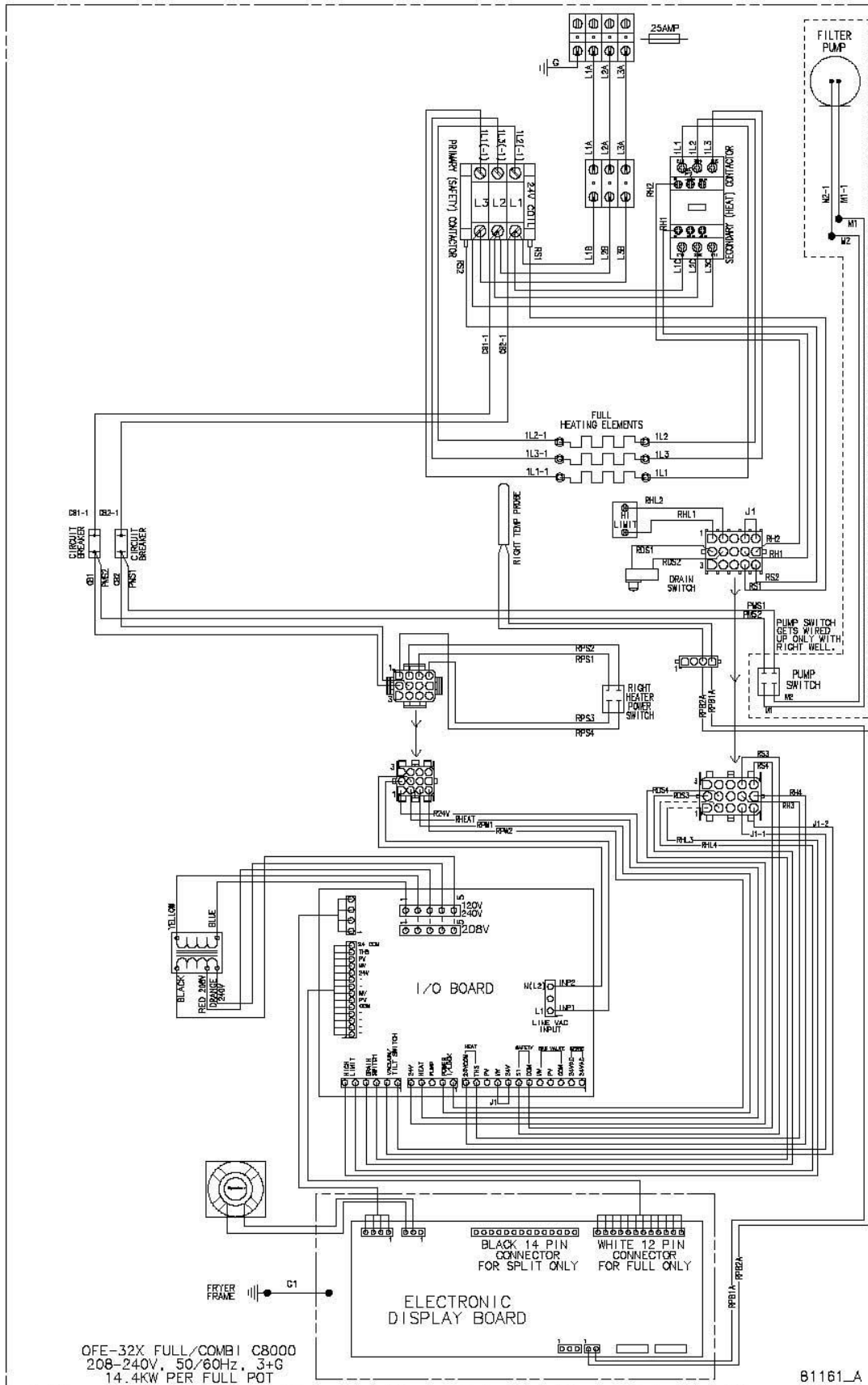
Computron 8000 Split-Vat Wiring Diagrams





OFE-32X SPLIT/COMBI C8000
400V, 50/60Hz, 4+G
7KW PER SPLIT POT

81047_C





LIMITED WARRANTY FOR HENNY PENNY EQUIPMENT

Subject to the following conditions, Henny Penny Corporation makes the following limited warranties to the original purchaser only for Henny Penny appliances and replacement parts:

NEW EQUIPMENT: Any part of a new appliance, except baskets, lamps, and fuses, which proves to be defective in material or workmanship within two (2) years from date of original installation, will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor. Baskets will be repaired or replaced for ninety (90) days from date of original installation. Lamps and fuses are not covered under this Limited Warranty. To validate this warranty, the registration card for the appliance must be mailed to Henny Penny within ten (10) days after installation.

FILTER SYSTEM: Failure of any parts within a fryer filter system caused by the use of the non-OEM filters or other unapproved filters is not covered under this Limited Warranty.

REPLACEMENT PARTS: Any appliance replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from date of original installation will be repaired or replaced without charge F.O.B. factory, Eaton, Ohio, or F.O.B. authorized distributor.

The warranty for new equipment covers the repair or replacement of the defective part and includes labor charges and maximum mileage charges of 200 miles round trip for a period of one (1) year from the date of original installation.

The warranty for replacement parts covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any parts, travel, or other expenses incidental to the repair or replacement of a part.

EXTENDED FRYPOT WARRANTY: Henny Penny will replace any frypot that fails due to manufacturing or workmanship issues for a period of up to seven (7) years from date of manufacture. This warranty shall not cover any frypot that fails due to any misuse or abuse, such as heating of the frypot without shortening.

0 TO 3 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for parts, labor, or freight. Henny Penny will either install a new frypot at no cost or provide a new or reconditioned replacement fryer at no cost.

3 TO 7 YEARS: During this time, any frypot that fails due to manufacturing or workmanship issues will be replaced at no charge for the frypot only. Any freight charges and labor costs to install the new frypot as well as the cost of any other parts replaced, such as insulation, thermal sensors, high limits, fittings, and hardware, will be the responsibility of the owner.

Any claim must be presented to either Henny Penny or the distributor from whom the appliance was purchased. No allowance will be granted for repairs made by anyone else without Henny Penny's written consent. If damage occurs during shipping, notify the sender at once so that a claim may be filed.

THE ABOVE LIMITED WARRANTY SETS FORTH THE SOLE REMEDY AGAINST HENNY PENNY FOR ANY BREACH OF WARRANTY OR OTHER TERM. BUYER AGREES THAT NO OTHER REMEDY (INCLUDING CLAIMS FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES) SHALL BE AVAILABLE.

The above limited warranty does not apply (a) to damage resulting from accident, alteration, misuse, or abuse; (b) if the equipment's serial number is removed or defaced; or (c) for lamps and fuses. THE ABOVE LIMITED WARRANTY IS EXPRESSLY IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING MERCHANTABILITY AND FITNESS, AND ALL OTHER WARRANTIES ARE EXCLUDED. HENNY PENNY NEITHER ASSUMES NOR AUTHORIZES ANY PERSON TO ASSUME FOR IT ANY OTHER OBLIGATION OR LIABILITY.

Revised 01/01/07

SECTION 3. PARTS INFORMATION

3-1. INTRODUCTION

This section lists the replaceable parts of the Henny Penny OFE/OFG- 32x Open Fryers.

3-2. GENUINE PARTS

Use only genuine Henny Penny parts in your fryer. Using a part of lesser quality or substitute design may result in damage to the unit or personal injury.

3-3. WHEN ORDERING PARTS

Once the parts that you want to order have been found in the parts list, write down the following information:

Item Number	8	
Part Number	31561	Example:
Description	On/Off Switch	

From the data plate, list the following information:

Product Number	01400	
Serial Number	0001	Example:
Voltage	208	

3.4 PRICES

Your distributor has a price parts list and will be glad to inform you of the cost of your parts order.

3.5 DELIVERY

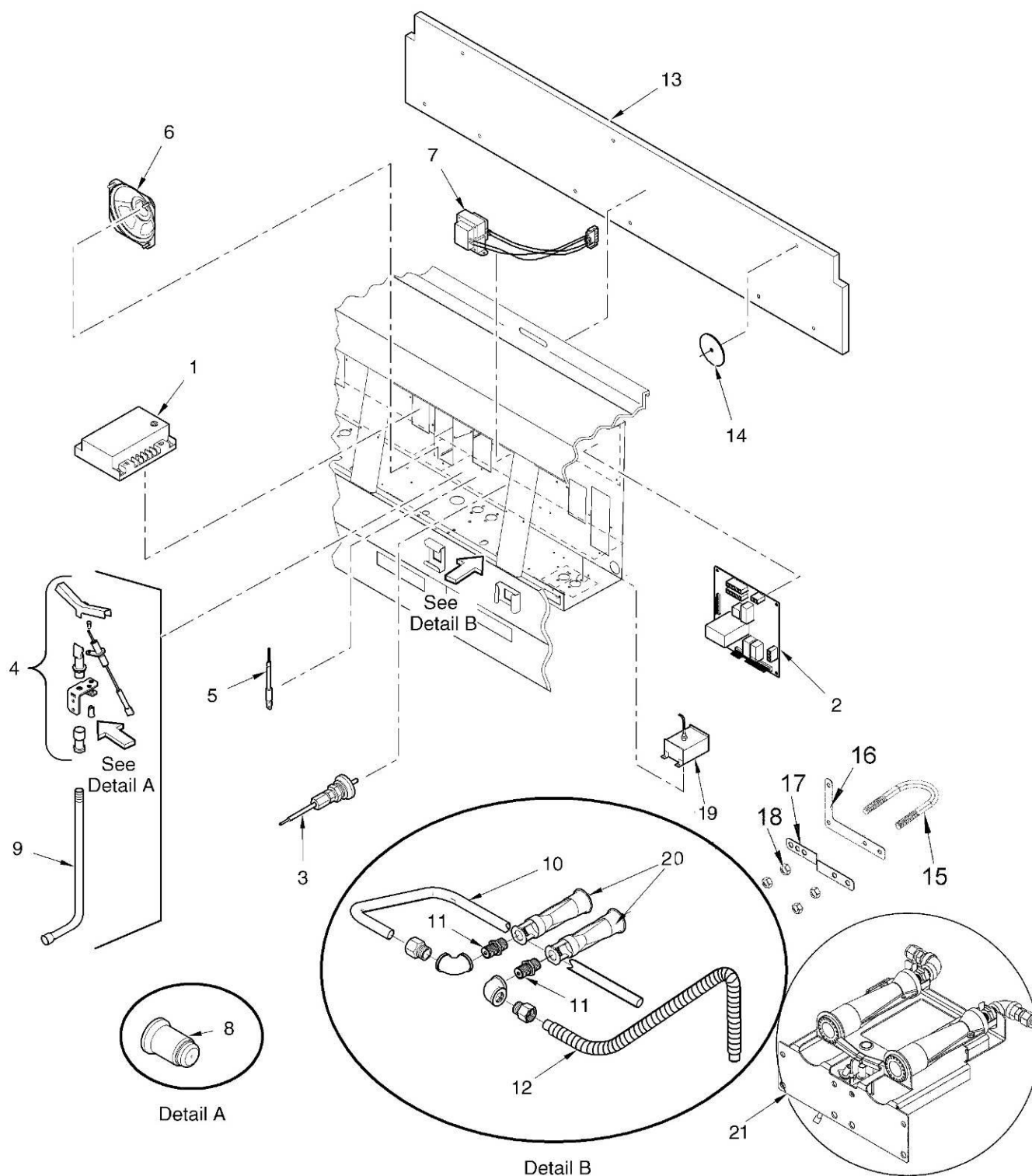
Commonly replaced items are stocked by your distributor and will be sent to you when your order is received. Other parts will be ordered, by your distributor, from Henny Penny Corporation. Normally, these will be sent to your distributor within three working days.

3.6 WARRANTY

All replacement parts (except lamps and fuses) are warranted for 90 days against manufacturing defects and workmanship. If damage occurs during shipping, notify the carrier at once so that a claim may be properly filed. Refer to warranty in the front of this manual for other rights and limitations.

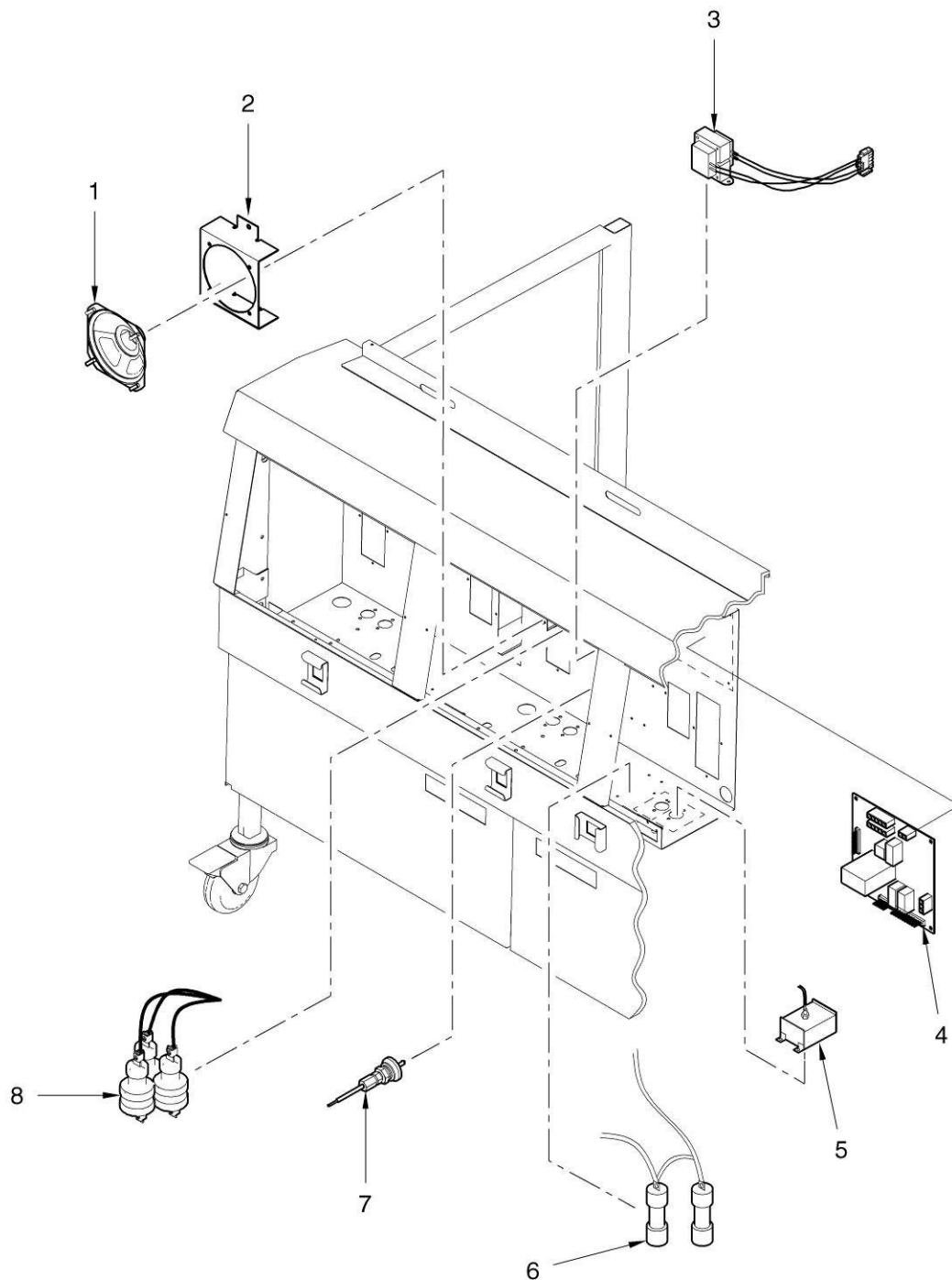
3.7 RECOMMENDED SPARE PARTS FOR DISTRIBUTORS

Recommended replacement parts, stocked by your distributor, are indicated with √ in the parts lists. Please use care when ordering recommended parts, because all voltages and variations are marked. Distributors should order parts based upon common voltages and equipment sold in their territory.



ITEM NO.	PART NO.	DESCRIPTION	QTY. PER UNIT		
			321	322	323
	GAS HEAT				
1	14936	KIT - IGNITION MODULE- CE (SN:BN0712013 & BELOW)	1	2	3
✓ 1	77602	IGNITION MODULE- CE (SN:BN0712014 & ABOVE)	1	2	3
✓ 1	14935	KIT-IGNITION MDL-NON-CE (SN:BN0803028 & BELOW)	1	2	3
✓ 1	77839	IGNITION MDL- NON-CE (SN:BN0803029 & ABOVE)	1	2	3
✓ 2	60430RB	I/O BOARD ASSY. (BELOW SN: BN0908013/ BP0908001) (BELOW SN: BB0908001/ BA0908015)	1	2	3
✓ 2	27286RB	I/O BOARD ASSY. (SN: BN0908013/ BP0908001 & ABOVE) (SN: BB0908001/ BA0908015 & ABOVE)	1	2	3
✓ 3	14849	KIT – GAS TEMP PROBE	1	2	3
✓ 3	14994	KIT – OFG32X – C1000 – FULL - PROBE	1	2	3
4	60266	TEE STYLE PILOT ASSY-NAT. (SN: BN0903010 & BELOW)	1	2	3
4	76067	TEE STYLE PILOT ASSY-NAT. (SN: BN0903011 & ABOVE)	1	2	3
4	71981	TEE STYLE PILOT ASSY-LP (SN: BN0903010 & BELOW)	1	2	3
4	81836	TEE STYLE PILOT ASSY-LP. (SN: BN0903011 & ABOVE)	1	2	3
✓ 5	60292	PILOT FLAME SENSOR (SN: BN0903010 & BELOW)	1	2	3
✓ 5	81786	PILOT FLAME SENSOR (SN: BN0903011 & ABOVE)	1	2	3
✓ 6	54561	SPEAKER ASSY.	1	2	3
✓ 7	60207	120V TO 24V TRANSFORMER (GAS ONLY)	1	2	3
8	60614	PILOT ORIFICE (LPG) (SN: BN0903010 & BELOW)	1	2	3
8	76505-2	PILOT ORIFICE (LPG) (SN: BN0903011 & ABOVE)	1	2	3
8	60613	PILOT ORIFICE (NAT. GAS) (SN: BN0903010 & BELOW)	1	2	3
8	76505-1	PILOT ORIFICE (NAT. GAS) (SN: BN0903011 & ABOVE)	1	2	3
9	69441	TUBE, ¼ X 10 FLEX SS - PILOT	1	2	3
9	69450	TUBE, ¼ X 15 FLEX SS - PILOT	1	2	3
10	69443	TUBE, 3/8 X 18 FLEX SS - BURNER	1	2	3
11	64055-02	BURNER ORIFICE (LPG)	2	4	6
11	64055-06	BURNER ORIFICE (NAT. GAS)	2	4	6
12	70812	TUBE MANIFOLD	1	2	3
13	60513	INSULATION, FRONT	1	-	-
13	60461	INSULATION, FRONT	-	1	-
13	60183	INSULATION, FRONT	-	-	1
14	WA02-001	WASHER	3	6	9
15	60808	BOLT – U - 2-1/4 X 1-1/4	1	2	3
16	70877	BRACKET – GAS LINE – RH	1	2	3
17	70878	BRACKET – GAS LINE – LH	1	2	3
18	NS02-002	NUT – KEPS - ¼-20 C	4	8	12
✓ 19	60241	425° HIGH LIMIT ASSY.	1	2	3
20	60032	BURNER – INSHOT	2	4	6
21	60395-02	ASSY– BURNER/PILOT–LP (W/64055-02 ORIFICE) (SN: BN0903010 & BELOW)	1	2	3
21	81787-02	ASSY– BURNER/PILOT–LP (W/64055-02 ORIFICE) (SN: BN0903011 & ABOVE)	1	2	3
21	60395-06	ASSY– BURNER/PILOT–NAT (W/64055-06 ORIFICE) (SN: BN0903010 & BELOW)	1	2	3
21	81787-06	ASSY– BURNER/PILOT–NAT (W/64055-06 ORIFICE) (SN: BN0903011 & ABOVE)	1	2	3
*22	79185	HARNESS - FLAME SENSOR WIRE	1	2	3

✓ recommended parts/*not shown



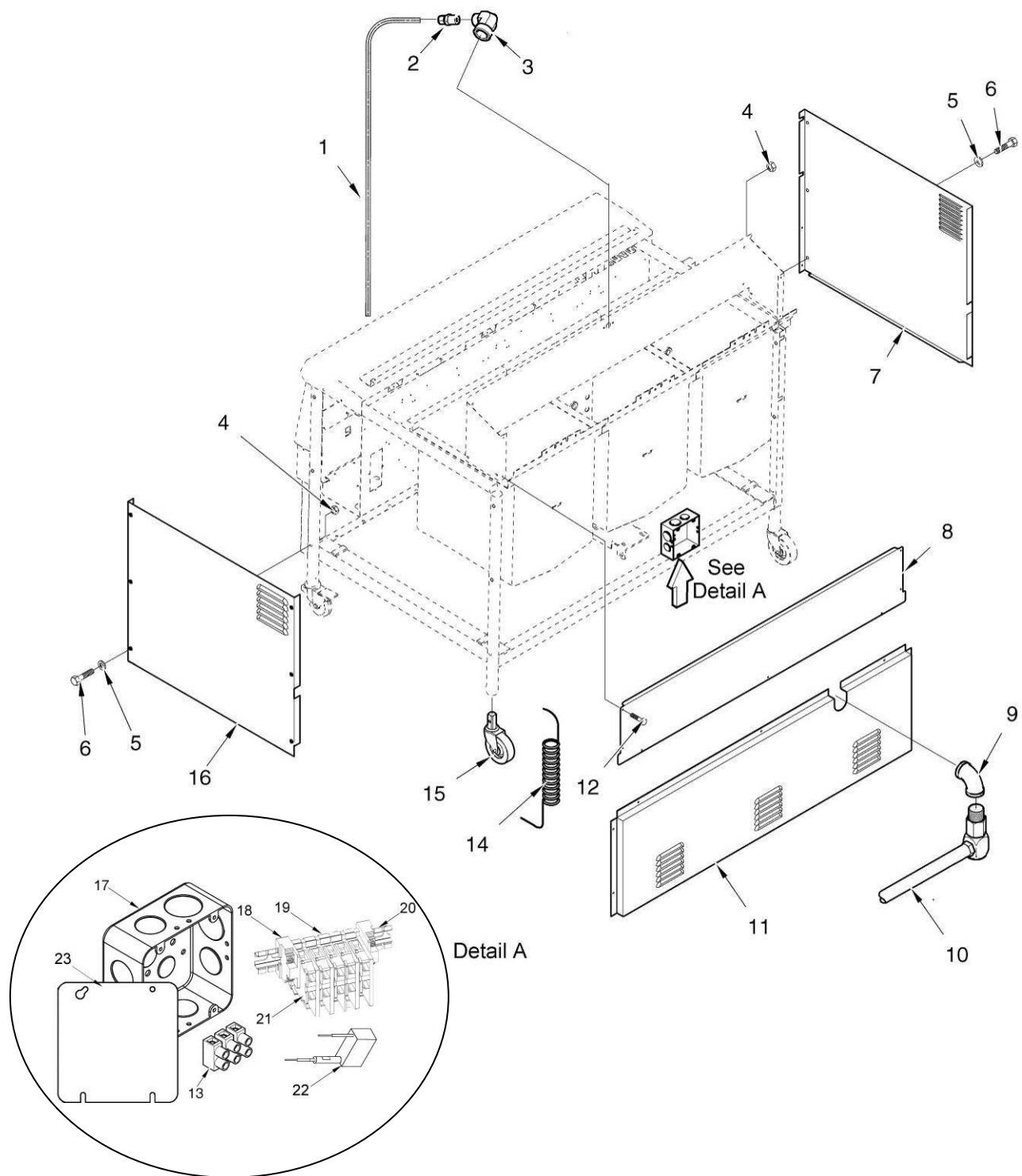
Electric Heat Controls

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT		
		321	322	323
	ELECTRIC HEAT CONTROLS			
✓ 1	54561 SPEAKER ASSY.	1	2	3
✓ 1	26863 SPEAKER ASSY. (CFA ONLY)	1	2	3
2	60781 SPEAKER BRACKET ASSY. (ELEC. ONLY)	1	2	3
2	24916 SPEAKER BRACKET ASSY. (CFA ONLY)	1	2	3
✓ 3	60536 24V/230V TRANSFORMER ASSY. (ELEC. & INT'L GAS)	1	2	3
✓ 4	60430RB I/O BOARD ASSY. (SN: BA0908014 & BELOW) (CFA USES 27286RB)	1	2	3
✓ 4	80998RB I/O BOARD ASSY. – SPLIT VAT	1	2	3
✓ 4	27286RB I/O BOARD ASSY. FRYERS SN -BA0908015 & ABOVE)	1	2	3
✓ 5	60241 425° HIGH LIMIT ASSY.	1	2	3
✓ 6	EF02-006 15A 250V FUSE HOLDER (SN: BA0608031 & below)	2	4	6
✓ 6	EF02-104 20A 250V FUSE HOLDER-CE (SN: BA0605007 to Sept. 17, 2007) (CE UNITS BUILT SEPT. 17, 2007 & AFTER USE EF02-125)	2	4	6
✓ 6	EF02-007 15 AMP FUSE (SN: BA0608031 & below)	2	4	6
✓ 6	EF02-105 15 AMP FUSE-CE (SN: BA0605007 to Sept. 17, 2007) (CE UNITS BUILT SEPT. 17, 2007 & AFTER USE EF02-125)	2	4	6
✓ 6	EF02-125 BREAKER-PUSH BUTTON RESET (SN: BA0608032& after)	2	4	6
✓ 7	14776 KIT – ELECTRIC TEMP PROBE – C8000	1	2	3
✓ 7	14990 KIT – OFE32X – C1000 – FULL - PROBE	1	2	3
✓ 7	14991 KIT – OFE32X – C1000 – SPLIT - PROBE	1 PER VAT		
✓ 8	29510 24V MERCURY CONTACTOR-SN: BA0810019 & BEFORE	2	4	6
✓	(CE FRYERS USE 29510 BEFORE JAN. 1, 2003-SEE CHART BELOW)			
✓ 8	29509 KIT-E/M 24V CONTACTOR-PRIMARY	1	2	3
✓	(SN: BA0810020 & AFTER-EXCEPT WENDY'S-SEE CHART BELOW)			
✓ 8	65073 24V-E/M CONTACTOR-PRIMARY & SECONDARY-WENDY'S	2	4	6
✓	(SN: BA0810020 & ABOVE-SEE CHART BELOW)			
	(CE FRYERS USE 65073 JAN. 1, 2003 & AFTER-SEE CHART BELOW)	2	4	6
	(ALL OTHER FRYERS USE 65073 AS SECONDARY			
	SN: BA0810020 & ABOVE-SEE CHART BELOW)	1	2	3
✓ 9*	60810 I/O BOARD TO CONTROL CABLE - 4 PIN	1	2	3
✓ 10*	60838 TRANSFORMER -480V TO 240V	1	2	3
✓ 11*	60847 TRANSFORMER MOUNTING BRACKET	1	2	3
✓ 12*	19923 TRANSFORMER-LARGE--480V-240V (480V FRYERS)	1	2	3
13	60722 BLOCK – 60 AMP FUSE (22 KW FRYERS ONLY)	1	2	3
✓ 14	14970 FUSE – 60 AMP (22 KW FRYERS ONLY) – SET OF 3	1	2	3
✓ 15	24347 ASSEMBLY – CURRENT SENSE XFORMERS	1	2	3

✓ recommended parts

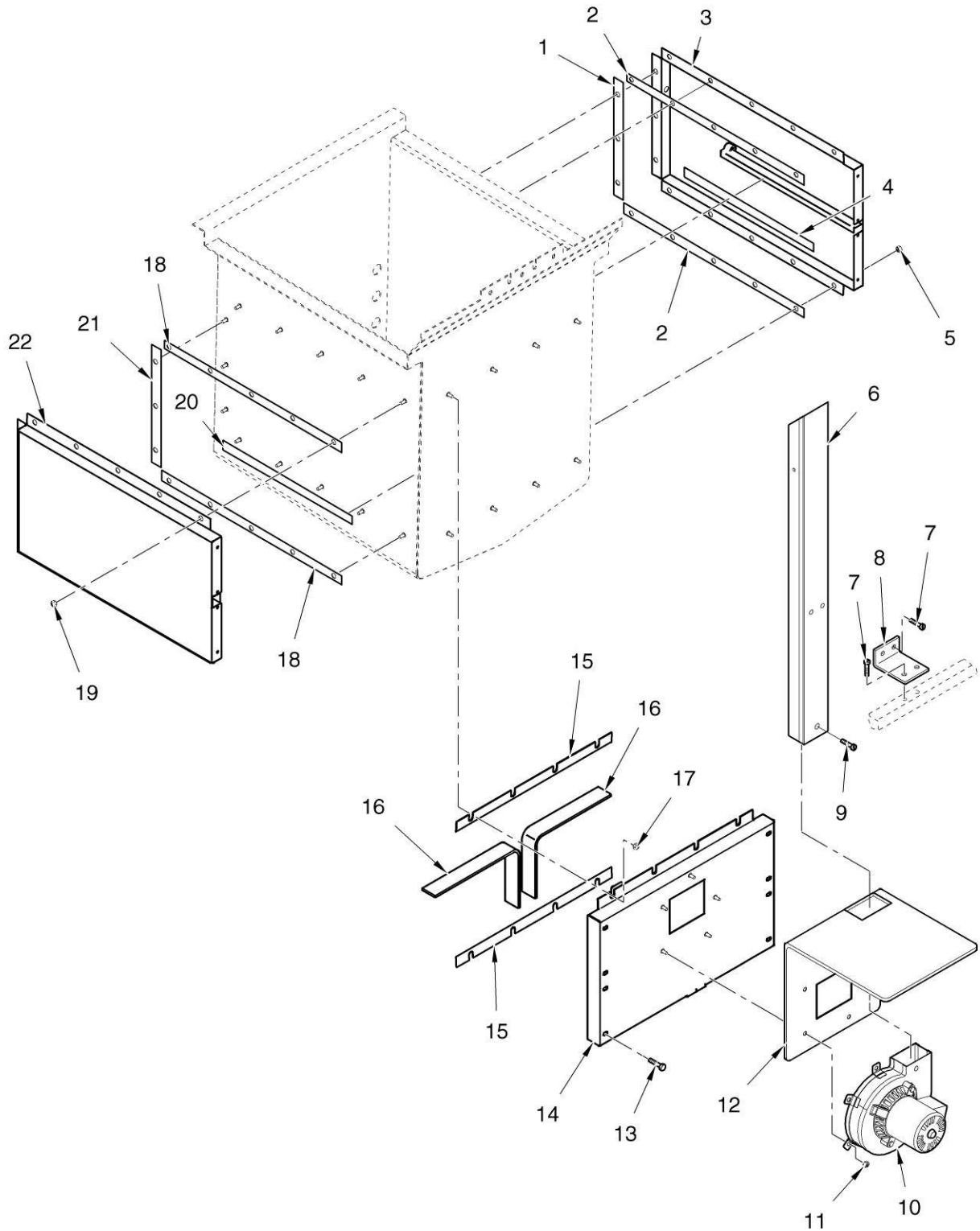
*not shown

CONTACTORS (Quantities=per well)			
	29510 (Mercury)	29509 (E/M)	65073 (E/M)
Non-CE Fryers	SN:BA0810019 & Below-Qty 2	SN:BA0810020 & After-Qty 1	SN:BA0810020 & After-Qty 1
CE Fryers	Before Jan. 1, 2003-Qty 2		Jan. 1, 2003 & After-Qty 2
Wendy's	SN:BA0810019 & Below-Qty 2		SN:BA0810020 & After-Qty 2
CFA	SN:BA0810019 & Below-Qty 1	Quantity 1	SN:BA0810020 & After-Qty 1



Side, Top, & Rear Panels

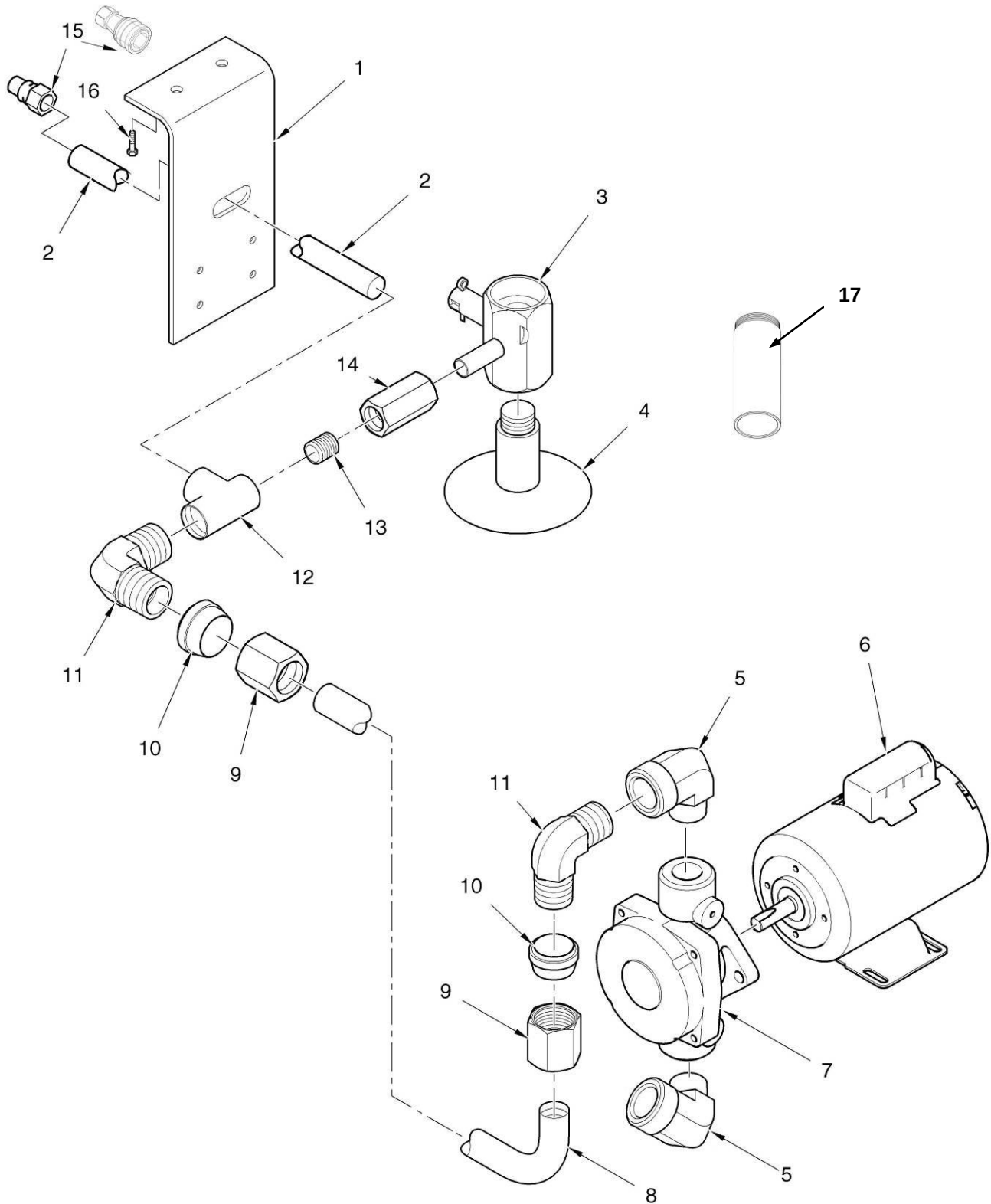
PART NO.		DESCRIPTION	QTY PER UNIT		
ITEM NO.			321	322	323
		SIDE, TOP, AND REAR PANELS			
1	14854	KIT – OFG322 - 3/8 TO 5/8 RETURN RETROFIT	-	1	-
1	14856	KIT – OFE322 - 3/8 TO 5/8 RETURN RETROFIT	-	1	-
1	14860	KIT – OFG324 - 3/8 TO 5/8 RETURN RETROFIT	-	1	-
1	14861	KIT – OFE324 - 3/8 TO 5/8 RETURN RETROFIT	-	1	-
1	14862	KIT – OFX321 & 323 - 3/8 TO 5/8 RETURN RETROFIT	1	-	1
1	60293	TUBE, OIL RETURN LINE (321 SN: BN022JB & BELOW) (323 BEFORE 12/1/06)	1	-	1
1	71459	TUBE, OIL RETURN LINE (323 – 12/1/06 & AFTER)	-	-	1
1	60504	TUBE, OIL RETURN LINE (322 & 324 BEFORE 12/1/06)	-	1	-
1	71471	TUBE, OIL RETURN LINE (322 & 324 – 12/1/06 & AFTER)	-	1	-
2	FP01-082	CONNECTOR - 3/8 TUBE TO ½ NPT SS (321s SN: BN022JB & BELOW)	2	2	2
3	FP01-087	ELBOW (321s SN: BN022JB & BELOW)	1	1	1
4	NS02-002	NUT, END PANEL RETAINING	6	6	6
5	WA01-002	FLAT WASHER	6	6	6
6	SC01-216	SCREW	6	6	6
7	60551	SIDE PANEL, LH	1	1	1
7	50831	SIDE PANEL, LH (CE)	1	1	1
8	60368	TOP REAR COVER (3 WELL)	-	-	1
8	60471	TOP REAR COVER (2 WELL)	-	1	-
8	60527	TOP REAR COVER (1 WELL)	1	-	-
9	FP01-098	ELBOW, MAIN GAS INLET CONNECTION	1	1	1
10	60618	GAS LINE, 1/2 IN. W/DOUBLE SWIVEL (321)	1	-	-
10	33501	GAS LINE, 3/4 IN. W/DOUBLE SWIVEL (322)	-	1	-
10	33167	GAS LINE,1 IN. W/DOUBLE SWIVEL (323)	-	-	1
11	60369	BOTTOM REAR COVER (GAS ONLY-323)	-	-	1
11	60472	BOTTOM REAR COVER (GAS ONLY-322)	-	1	-
11	60528	BOTTOM REAR COVER (GAS ONLY-321)	1	-	-
12	SC03-005	SCREW, BOX RETAINING	2	2	2
13	ME50-021	TERMINAL BLOCK (GAS)	1	1	1
13	63097	TERMINAL BLOCK – 2 POLE (CFA ONLY)	1	1	1
14	33353	120V COILED POWER CORD (GAS ONLY)	1	1	1
15	60312	CASTER 4 IN. W/O BRAKE	2	2	2
16	60552	SIDE PANEL, RH	1	1	1
16	50830	SIDE PANEL, RH(CE)	1	1	1
17	19707	BOX – JUNCTION	1	1	1
18	18135	END CLAMP (OFE/OEA)	2	2	2
19	18127	TERMINAL BLOCK (OFE/OEA)	5	5	5
20	18136	TRACK – 3-1/2 INCH LONG (OFE/OEA)	1	1	1
21	18128	BUCHANAN END – 230 (OFE/OEA)	1	1	1
22	36012	ASSY – CAPACITOR/RESISTOR	1	1	1
23	19708	COVER – JUNCTION BOX	1	1	1
24*	33514	CORD – TETHER, 60 IN.	1	1	1
25*	14972	KIT-32X LIFT (LEG EXTENSIONS & HARDWARE TO RAISE A STANDARD HEIGHT UNIT BY 2 INCHES)	1	1	1



Gas Heat Ducting & Insulation

PART NO. ITEM NO.		DESCRIPTION	QTY. PER UNIT		
			321	322	323
		GAS HEAT DUCTING & INSULATION			
1	60181	INSULATION, LH DUCT, FRONT & REAR	2	4	6
2	60180	INSULATION, LH DUCT, TOP & BOTTOM	2	4	6
3	60387	LH SIDE FLUE DUCT ASSY.	2	4	6
4	60182	INSULATION, LH DUCT, DIVIDER	1	2	3
5	NS02-002	NUT, LH DUCT RETAINING	13	26	39
6	60159	FLUE ASSY.	1	2	3
7	SC03-005	SCREW, BRACKET RETAINING	4	8	12
8	60359	BRACKET, FLUE RETAINING	1	2	3
9	SC03-005	SCREW, FLUE SECURING	3	6	9
√ 10	14420	KIT - BLOWER MOTOR ASSY – 120V (GAS ONLY)	1	2	3
√ 10	14422	KIT - BLOWER MOTOR ASSY – 220-240V (GAS ONLY)	1	2	3
11	NS02-006	NUT, BLOWER AND SPACER RETAINING	5	10	15
12	60392	RESTRICTOR PLATE/SPACER ASSY.	1	2	3
12	60523	RESTRICTOR PLATE/SPACER ASSY. (CE)	1	2	3
13	SC03-005	SCREW, BOX RETAINING	8	16	24
14	60338	COLLECTOR BOX ASSY.	1	2	3
15	60179	INSULATION, BOX TOP & BOTTOM	2	4	6
16	60373	INSULATION, BOX BAFFLE	2	4	6
17	NS02-006	NUT, BOX RETAINING	4	8	12
18	60180	INSULATION, RH DUCT, TOP & BOTTOM	2	4	6
19	NS02-002	NUT, RH DUCT RETAINING	13	26	39
20	60182	INSULATION, RH DUCT, DIVIDER	1	2	3
21	60181	INSULATION, RH DUCT, FRONT & REAR	2	4	6
22	60386	RH SIDE FLUE DUCT ASSY.	2	4	6

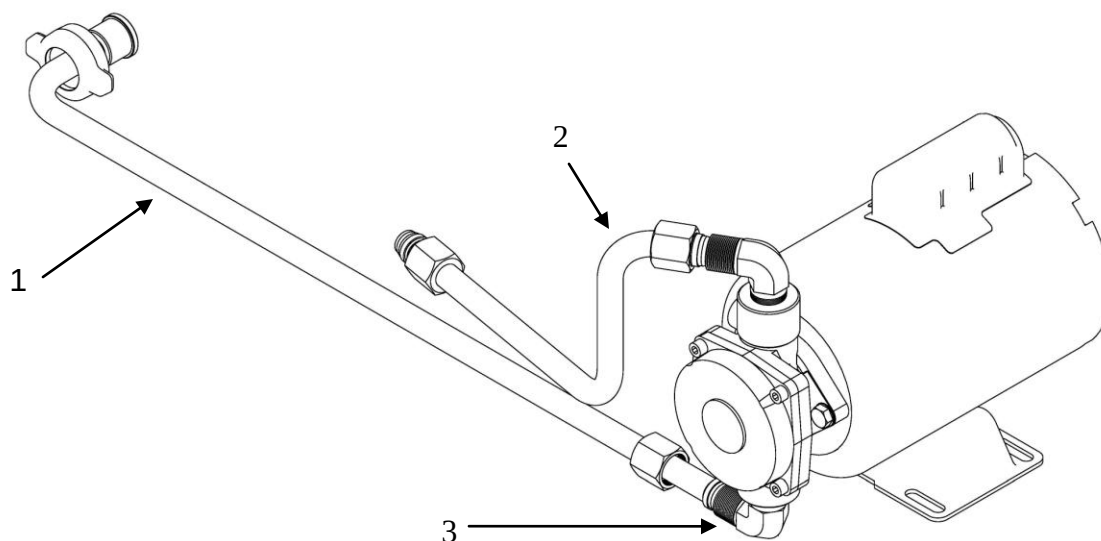
√ recommended parts



Oil Filtering System

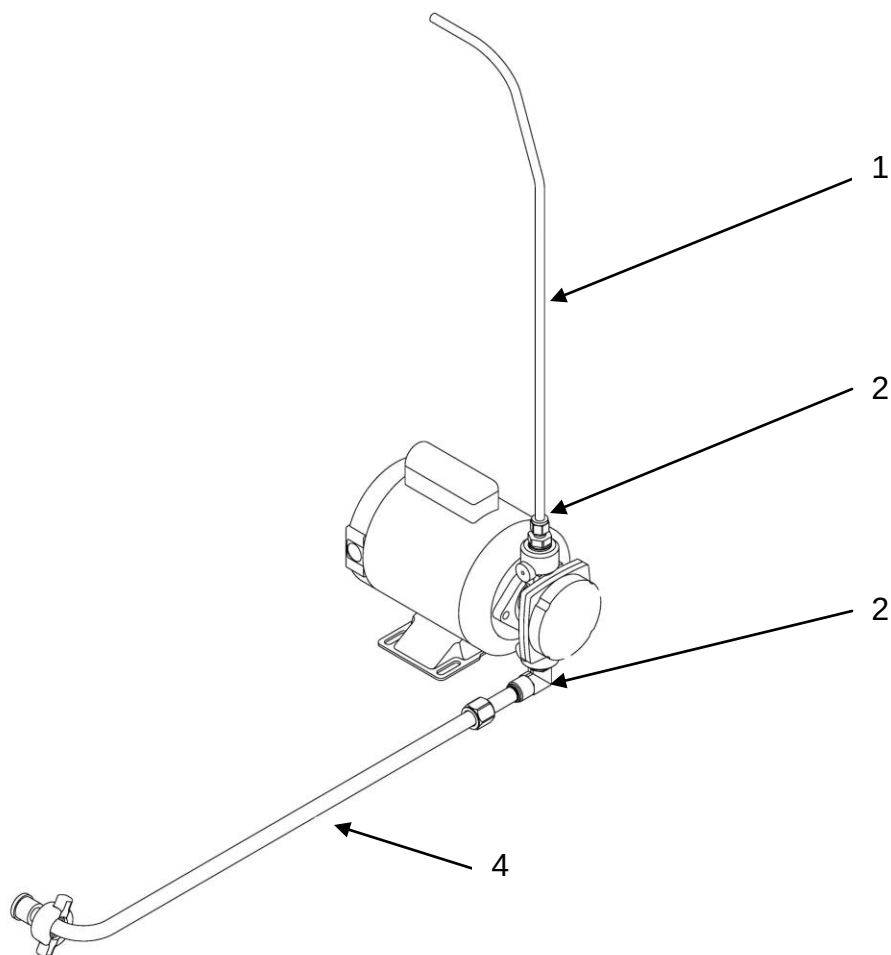
PART NO. ITEM NO.		DESCRIPTION	QTY. PER UNIT		
			321	322	323
3-5		OIL FILTERING SYSTEM			
1	66005	FRONT PLATE	1	-	-
2	17320	PIPE, FRONT	1	-	-
3	55152	DRAIN VALVE & COUPLING ASSY.	1	2	3
4	60388	DRAIN VALVE EXTENSION (GAS) (321, (SN: BN022JB & BELOW; 322 & 323, SN: GN045JB & BELOW)	1	2	3
4	60736	DRAIN VALVE EXT. (ELECT.) (SN: GM024JB & BELOW)	1	2	3
4	24643	DRAIN VALVE EXT. (ELECT.) (SN: GM025JB & ABOVE)	1	2	3
4	24420	DRAIN VALVE EXTENSION – OFG-322/323 (GAS-SN: GN046JB & ABOVE)	-	2	3
4	23839	DRAIN VALVE EXTENSION (OFG-321, SN: BN023JB & ABOVE)	1	-	-
5	16239	ELBOW, FILTER PUMP	2	-	-
6	67589	ASSY – FILTER PUMP & MOTOR			
√ 6	67583	FILTER PUMP MOTOR, 1/2 HP	1	1	1
7	17437	FILTER PUMP	1	1	1
8	26966	ASSY – POT TO PUMP TUBE – OFE-321	1	-	-
8	24257	ASSY – POT TO PUMP TUBE – OFG-321	1	-	-
9	16809	NUT, FILTER TO VALVE TUBE	2	-	-
10	16808	FERRULE, FILTER TO VALVE TUBE	2	-	-
11	17407	ELBOW, FILTER PUMP TUBE	1	-	-
12	17306	TEE	1	-	-
13	FP02-001	NIPPLE	1	-	-
√ 14	17308	VALVE, FILTER	1	-	-
15	17334	QUICK CONNECT FITTING - MALE	1	-	-
15	17333	QUICK CONNECT FITTING - FEMALE	1	-	-
16	SC03-005	SCREW, PLATE RETAINING	2	-	-
17	78384	EXTENSION – 321 SPLIT VAT – DRAIN	1	-	-

√ recommended parts



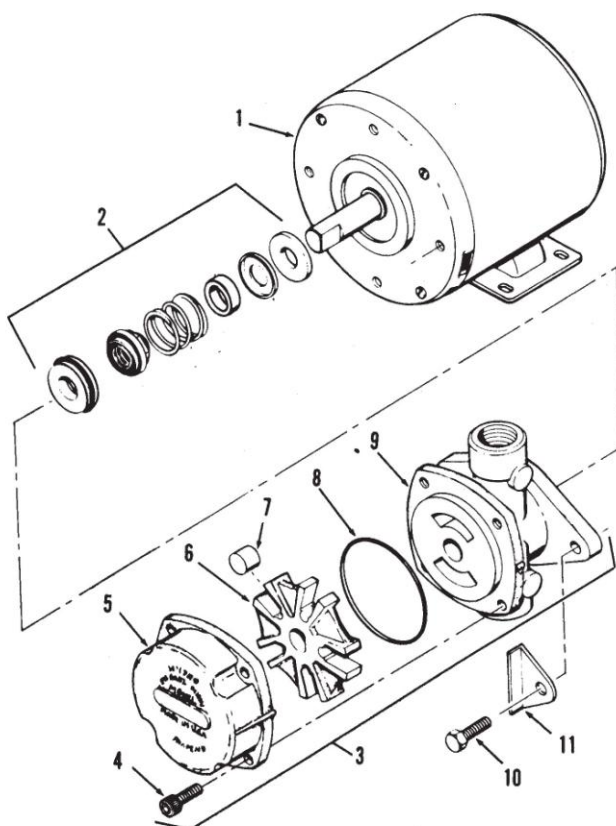
Assy- Pump Motor/Tubing-OFG321

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT 321
1 60442	ASSY-TUBE FILTER TO PUMP	1
2 24257	ASSY-TUBE PUMP TO POT OFG321	1
3 17407	CONNCETOR ½ MALE ELBOW	1



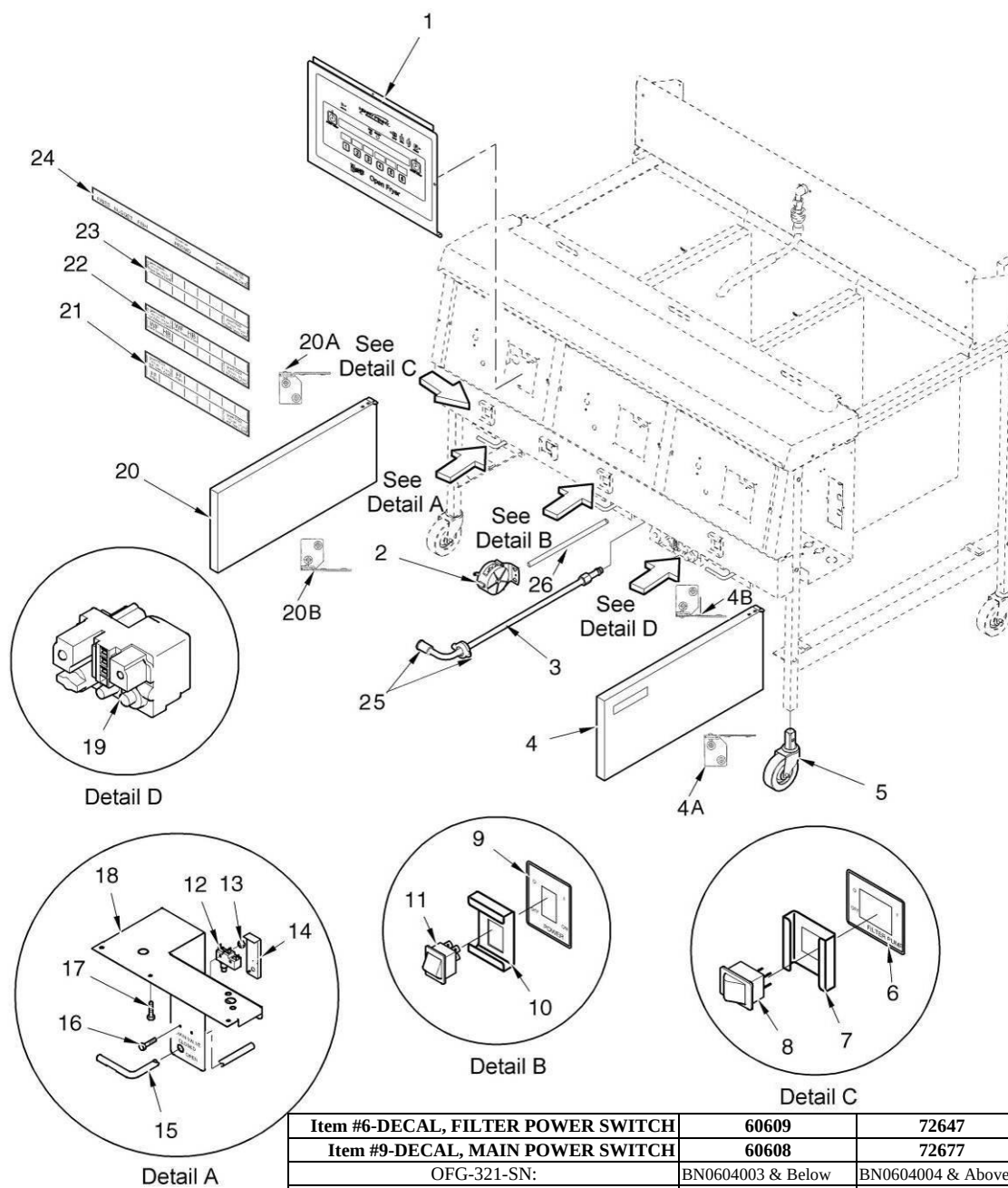
Assy-Pump Motor/Tubing 322-323

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT	
		322	323
1 60293	TUBE-OIL RETURN LINE	1	1
2 FP01-082	CONNECTOR - 3/8 TUBE TO ½ NPT SS		
3 17407	ELBOW, FILTER PUMP TUBE	1	1
4 60442	ASSY-TUBE FILTER TO PUMP	1	1



Oil Filtering System

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT
√1 67583	MOTOR, 1/2 HP - 50/60 Hz	1
√2 17476	SEAL KIT	1
√3 17437	PUMP ASSEMBLY	1
√4 SC01-132	SCREW, Pump Cover	1
√5 17451	COVER, Pump	1
√6 17447	ROTOR, Pump	1
√7 17446	ROLLER, Pump	5
√8 17453	O-RING	1
√9 17454	BODY, Pump	1
√10 17456	SHIELD, Pump	2
√11 SC01-026	SCREW, Pump Shield	1

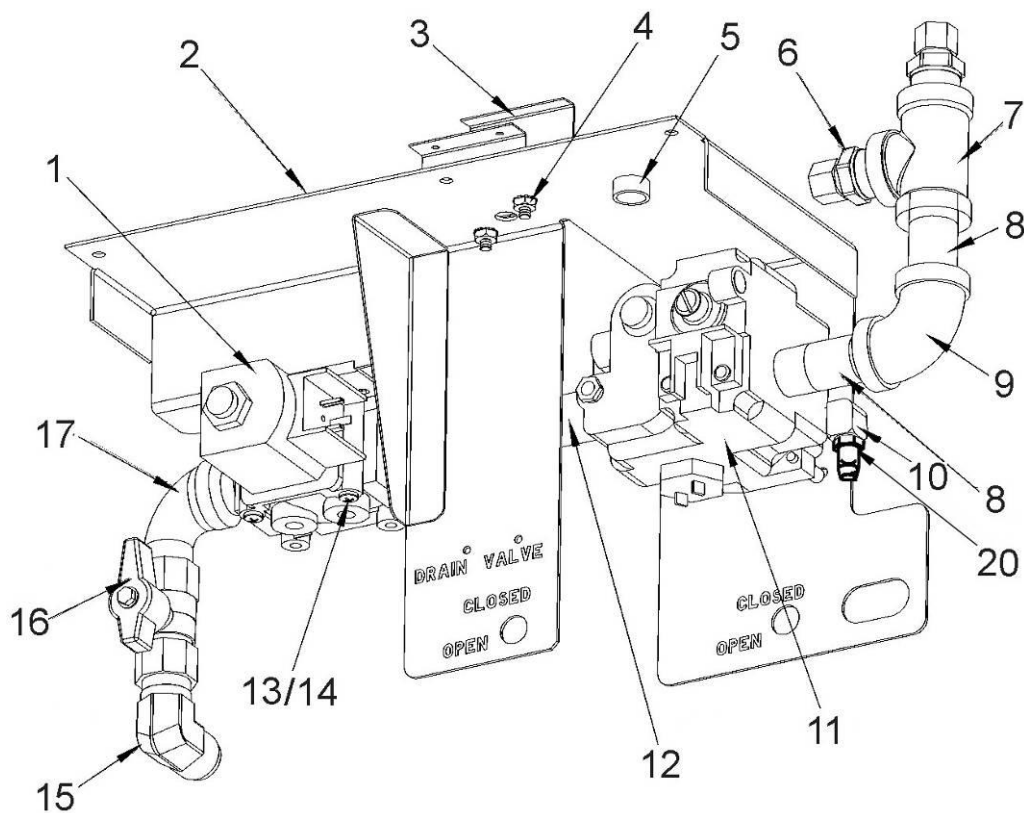


Item #6-DECAL, FILTER POWER SWITCH	60609	72647
Item #9-DECAL, MAIN POWER SWITCH	60608	72677
OFG-321-SN:	BN0604003 & Below	BN0604004 & Above
OGA-321-SN:	Below SN BP0604001	BP0604001 & Above
OFE-321-SN:	BA0604010 & Below	BA0604011 & Above
OEA-321-SN:	BB0604002 & Below	BB0604003 & Above
OFG-322-SN:	BN0604004 & Below	BN0604005 & Above
OGA-322-SN:	BP0605006 & Below	BP0605007 & Above
OFE-322-SN:	BA0604001 & Below	BA0604002 & Above
OEA-322-SN:	-	-
OFG-323-SN:	BN0604014 & Below	BN0604015 & Above
OGA-323-SN:	-	-
OFE-323-SN:	-	-
OEA-323-SN:	-	-

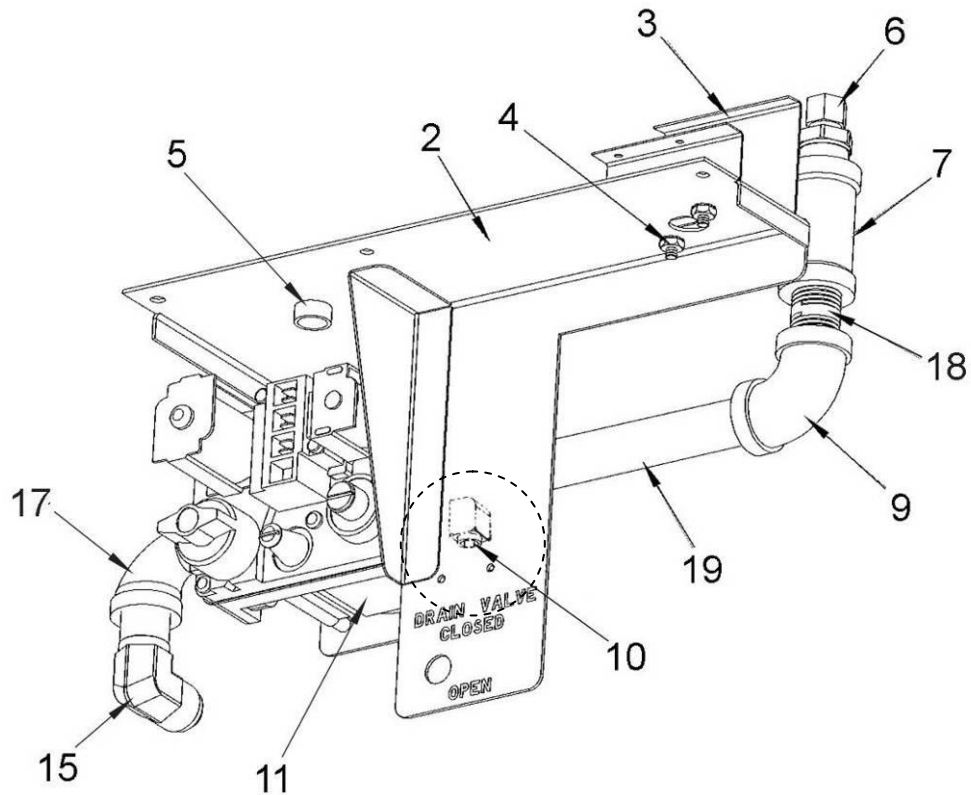
Door, Switches, Menu Card, & Control Board

PART NO.		DESCRIPTION	QTY. PER UNIT		
ITEM NO.	DOOR, SWITCHES, MENU CARD, & CONTROL BOARD		321	322	323
✓ 1	60603RB	6 TIMER CONTROL BOARD ASSY.	1	2	3
✓ 1	69058RB	6 TIMER CONTROL BOARD ASSY. (CAFÉ EXPRESS)	1	2	3
✓ 1	60796RB	12 TIMER CONTROL BOARD ASSY.	1	2	3
✓ 1	67924RB	12 TIMER CONTROL BOARD ASSY. (CFA ONLY)	1	2	3
✓ 1	69704RB	12 TIMER CONTROL BOARD ASSY.(POLLO CAMPERO ONLY)	1	2	3
✓ 1	14949	ASSY – C1000 CONTROL	1	2	3
✓ 1	81067RB	ASSY - C8000 CONTROL – SPLIT VAT	1	2	3
2	14894	KIT - OFG 32X VAC SWITCH REPLACE (GAS ONLY)	1	2	3
3	60442	FILTER TO PUMP TUBE ASSY(321-SN:BN023JB & ABOVE)	1	1	1
4	71879	RIGHT DOOR ASSY. (3 WELL)	-	-	1
4	71874	RIGHT DOOR ASSY. (2 WELL)	-	1	-
4A	17618	HINGE – DOOR – TOP	1	1	1
4B	17620	HINGE – DOOR – BOTTOM	1	1	1
5	52064	4 IN. SWIVEL CASTER W/ BRAKE	2	2	2
6		SEE CHART ON PREVIOUS PAGE	1	1	1
7	60844	SWITCH GUARD, FILTER SWITCH	1	1	1
✓ 8	72277	FILTER SWITCH	1	1	1
9		SEE CHART ON PREVIOUS PAGE	1	2	3
10	60844	SWITCH GUARD, POWER SWITCH	1	2	3
✓ 11	72277	POWER SWITCH ASSY.	1	2	3
✓ 11	52224	COVERED POWER SWITCH (CE)	1	2	3
12	14681	KIT – OFE-321 N/O DRAIN SWITCH	1	-	-
12	14682	KIT – OFG-321 N/O DRAIN SWITCH	1	-	-
12	14650	KIT – OFG-322 & 323 N/O DRAIN SWITCH	-	2	3
12	14651	KIT – OFE-322 & 323 N/O DRAIN SWITCH	-	2	3
✓ 12	18227	DRAIN MICROSWITCH	1	2	3
13	NS02-005	NUT	2	4	6
14	59224	DRAIN SWITCH COVER - GAS	1	2	3
15	18818	DRAIN VALVE EXTENSION ROD	1	2	2
15	74193	ROD – N/O 320 DRAIN –OFE-32X (USED ON OFG-32X SN: BN0901008 & BELOW)	1	2	3
15	80981	ROD–N/O OFG-32X DRAIN (SN: BN0901009 & ABOVE)	1	2	3
16	SC01-058	SCREWS, COVER & BRACKET RETAINING (6-32 X 1.5 IN.)	2	4	6
17	SC03-005	SCREWS, BRACKET RETAINING	2	4	6
18	66006	DRAIN SWITCH BRKT -GAS (SN: BN0901008 & BELOW)	1	2	3
18	80985	DRAIN SWITCH BRKT -GAS (SN: BN0901009 & ABOVE)	1	2	3
18	60718	DRAIN SWITCH BRACKET (ELECTRIC HEAT)	1	2	3
18	24802	DRAIN SWITCH BRACKET – OFE- 321	1	-	-
✓ 19	140039	KIT-24V NAT. GAS VALVE (SN: BN0901008 & BELOW) - 321	1	-	-
✓ 19	140040	KIT-24V NAT. GAS VALVE (SN: BN0901008 & BELOW)-322/323	-	2	3
✓ 19	80761	24V NATURAL GAS VALVE (SN: BN0901009& ABOVE)	1	2	3
✓ 19	60632	24V NATURAL GAS VALVE (CE)	1	2	3
✓ 19	140039	KIT-24V LP GAS VALVE (SN: BN0901008 & BELOW) - 321	1	-	-
✓ 19	140040	KIT-24V LP GAS VALVE (SN: BN0901008 & BELOW) - 322/323	-	2	3
✓ 19	80858	24V LP GAS VALVE (SN: BN0901000 & ABOVE)	1	2	3
✓ 19	60633	24V LP GAS VALVE (CE)	1	2	3

20	71880	LEFT DOOR ASSY. (3 WELL)	-	-	1
20	71875	LEFT DOOR ASSY. (2 WELL)	-	1	-
20	71870	DOOR ASSY. (1 WELL)	1	-	-
20A	17618	HINGE – DOOR – TOP	1	1	1
20B	17620	HINGE – DOOR – BOTTOM	1	1	1
21	59565	GM MENU CARD	1	2	3
22	61724	CFA MENU CARD	1	2	3
23	59566	BLANK MENU CARD	1	2	3
23	69227	MENU CARD - POLLO	1	2	3
24	60682	WENDYS MENU CARD	1	2	3
24	14902	KIT – OFX WENDY’S BRKFST MENU STR	1	1	1
24	14997	KIT – 320 WENDY’S MENU STRIPS	1	1	1
√ 25	69289	ASSY – FILTER UNION	1	1	1
26	60202	TUBE – VACUUM SWITCH	1	1	1
27*	18911	FILTER VALVE HANDLE (1 WELL UNITS)	1	-	-
28*	14260	OFG NATURAL TO LP CONV. KIT	1	2	3
29*	14261	OFG LP TO NATURAL CONV. KIT	1	2	3
29*	14649	OFG LP TO 13A NATURAL CONV. KIT	1	2	3
30*	17002	DOOR MAGNET	1	2	2
31*	60503	BRKT – MAGNET	1	2	2
32*	SC03-005	SCREWS	2	4	4
33*	65101	SHIELD – OPEN WELL MOTOR SPLASH	1	1	1
√ recommended parts/*not shown					



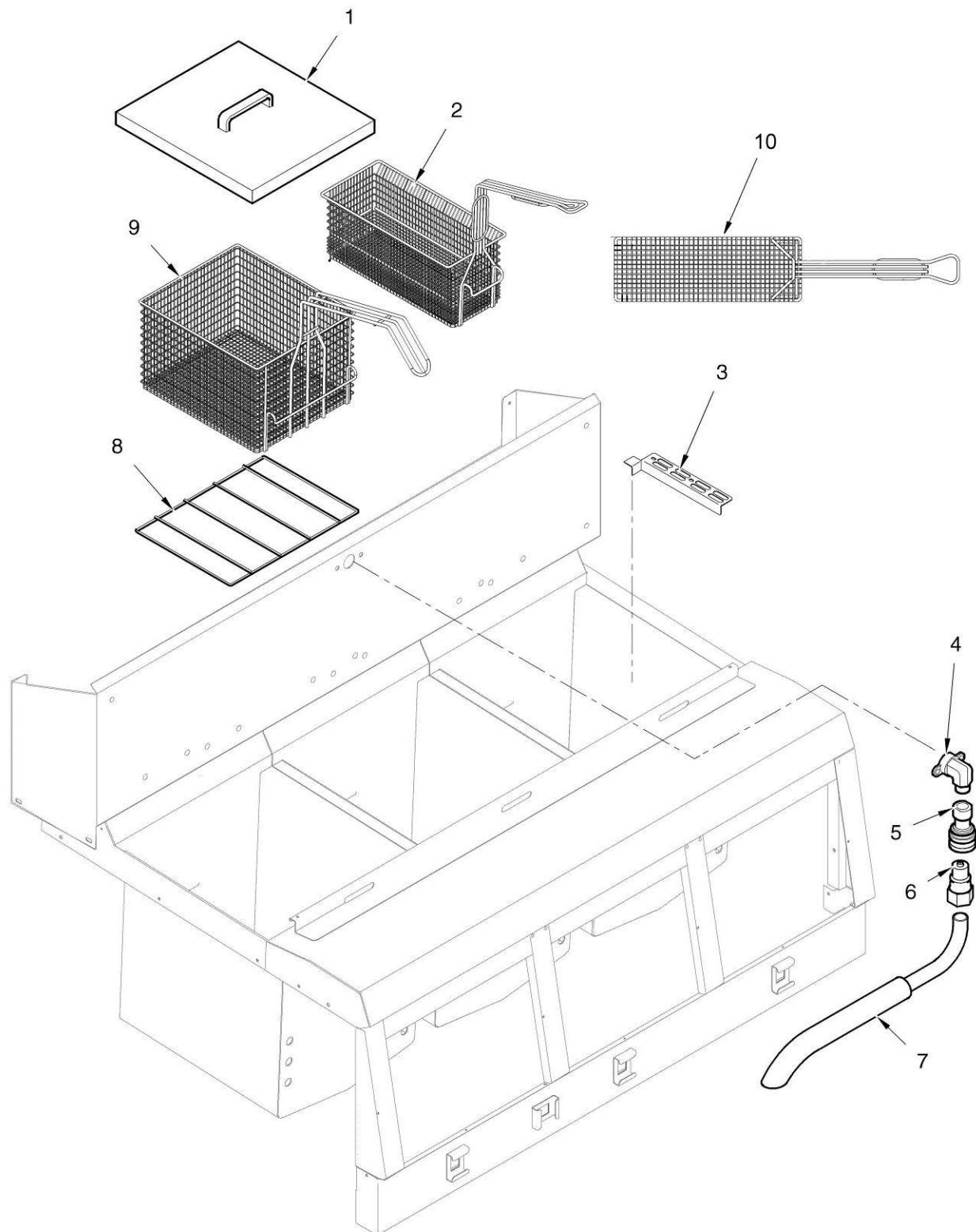
CE Gas Valve Assembly



Standard Gas Valve Assembly

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT		
		321	322	323
	GAS VALVE ASSEMBLIES			
1	34802 VALVE – SOLENOID-24V - 50-60 HZ	1	2	3
2	66006 WELD ASSY-GAS VALVE BRKT (SN: BN0901008 & BELOW)	-	2	3
2	80985 WELD ASSY-GAS VALVE BRKT (SN: BN0901009 & ABOVE)	-	2	3
2	66004 WELD ASSY – GAS VALVE BRACKET – OFG-321 (SN: BN0901008 & BELOW)	1	-	-
2	81001 WELD ASSY – GAS VALVE BRACKET – OFG-321 (SN: BN0901009 & ABOVE)	1	-	-
2	66007 WELD ASSY – GAS VALVE BRACKET (CE)	-	2	3
2	66009 WELD ASSY – GAS VALVE BRACKET (CE)–OFG-321	1	-	-
3	17216 ASSY – BRACKET – HIGH LIMIT	1	2	3
3	60520 ASSY – BRACKET – HIGH LIMIT (CE)	1	2	3
4	NS02-001 NUT – HEX KEPS - #10-32 C	2	4	6
5	EF02-106 BUSHING – SNAP – ½ ID PLASTIC	1	2	3
6	FP01-115 CONNECTOR – 3/8 TUBE TO ½ NPT BR	2	4	6
7	FP01-112 ½ NPT FEMALE PIPE TEE BI	1	2	3
8	FP02-018 NIPPLE – ½ NPT X 2.00L BI	2	4	6
9	FP01-090 ELBOW – ½ NPT X 90 FEMALE BI	1	2	3
10	FP01-014 ELBOW – 1/8 INCH Z	1	2	3
11	140039 KIT - NAT. GAS VALVE (SN: BN0901008 & BELOW) - 321	1	-	-
11	140040 KIT-NAT GAS VALVE (SN: BN0901008 & BELOW)-322/323	-	2	3
11	80761 24V NAT. GAS VALVE (SN: BN0901009 & ABOVE)	1	2	3
11	60632 24V NATURAL GAS VALVE (CE)	1	2	3
11	140039 KIT-LP GAS VALVE (SN: BN0901008 & BELOW) - 321	1	-	-
11	140040 KIT-LP GAS VALVE (SN: BN0901008 & BELOW) - 322/323	-	2	3
11	80858 24V LP GAS VALVE (SN: BN0901009 & ABOVE)	1	2	3
11	60633 24V LP GAS VALVE (CE)	1	2	3
11	68245 HONEYWELL-24V UNREG. GAS VALVE (FRANCE)	1	2	3
12	FP02-020 NIPPLE ½ NPT X 5 LG PIPE SS	1	2	3
13	SC01-175 SCREW - #8-32 X 2.00 PH PHD SS	2	4	6
14	NS02-007 NUT – HEX KEPS - #8-32 C	2	4	6
15	16336 ELBOW – MALE	1	2	3
16	45401 VALVE – ½ INCH GAS BALL	1	2	3
17	FP01-088 ELBOW – STREET ½ X 90 BI	1	2	3
18	FP01-022 ½ NPT PIPE NIPPLE – 1-1/2 L	1	2	3
19	FP02-029 NIPPLE-½ NPT X 7 IN. LONG BI (SN: BN0901008 & BELOW)	1	2	3
19	FP02-065 NIPPLE-½ NPT X 8 IN. LONG BI (SN: BN090100(& ABOVE)	1	2	3
20	16355 NIPPLE – PRESSURE TEST	1	2	3
*21	SC02-045 SCREW 8-32 X 1”-Standard Gas Valve Retaining	2	4	6
*22	ME50-066 SPACER 5/16” ID X 7/16”-Standard Gas Valve Retaining	2	4	6

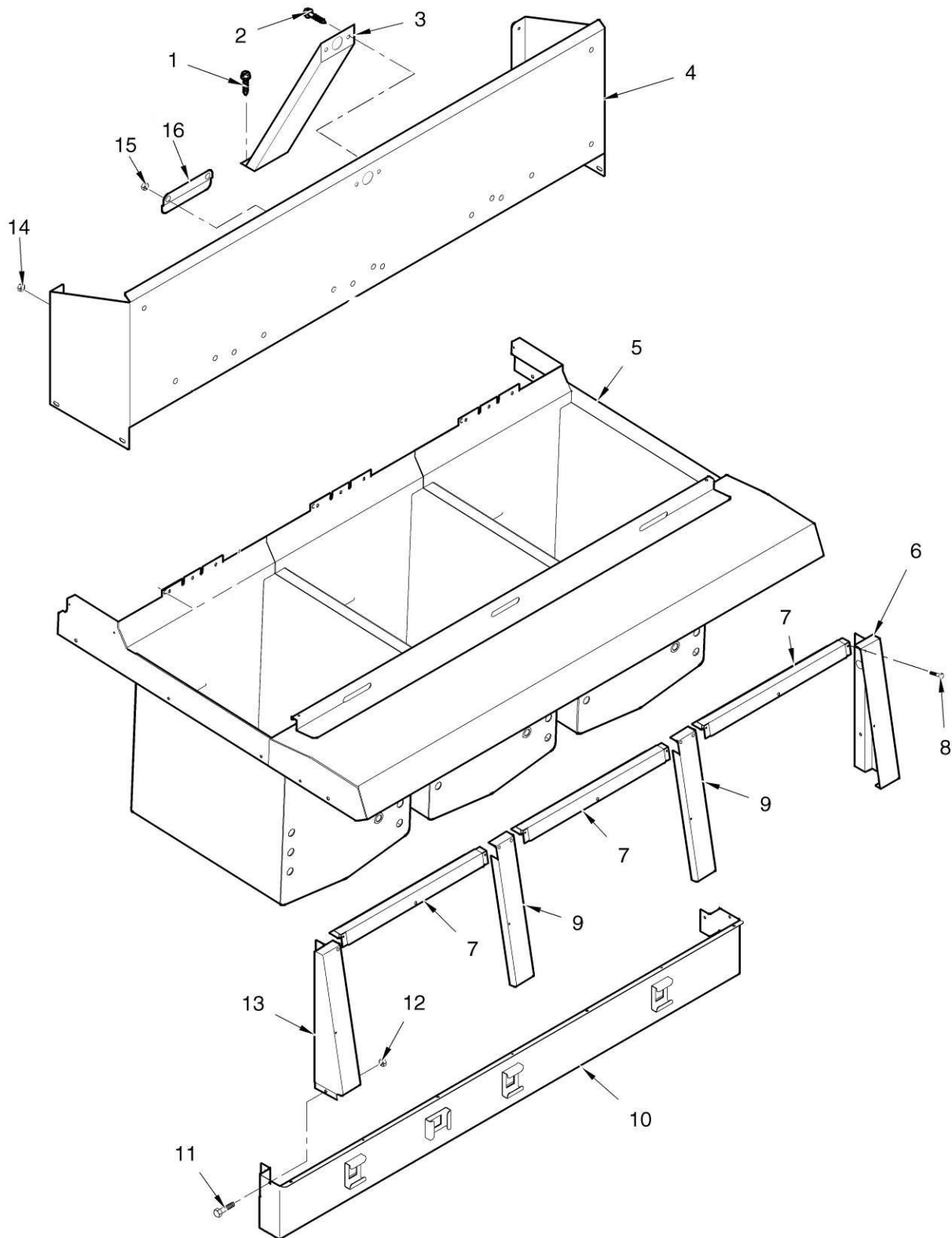
* Not Shown



Baskets and Return Faucet

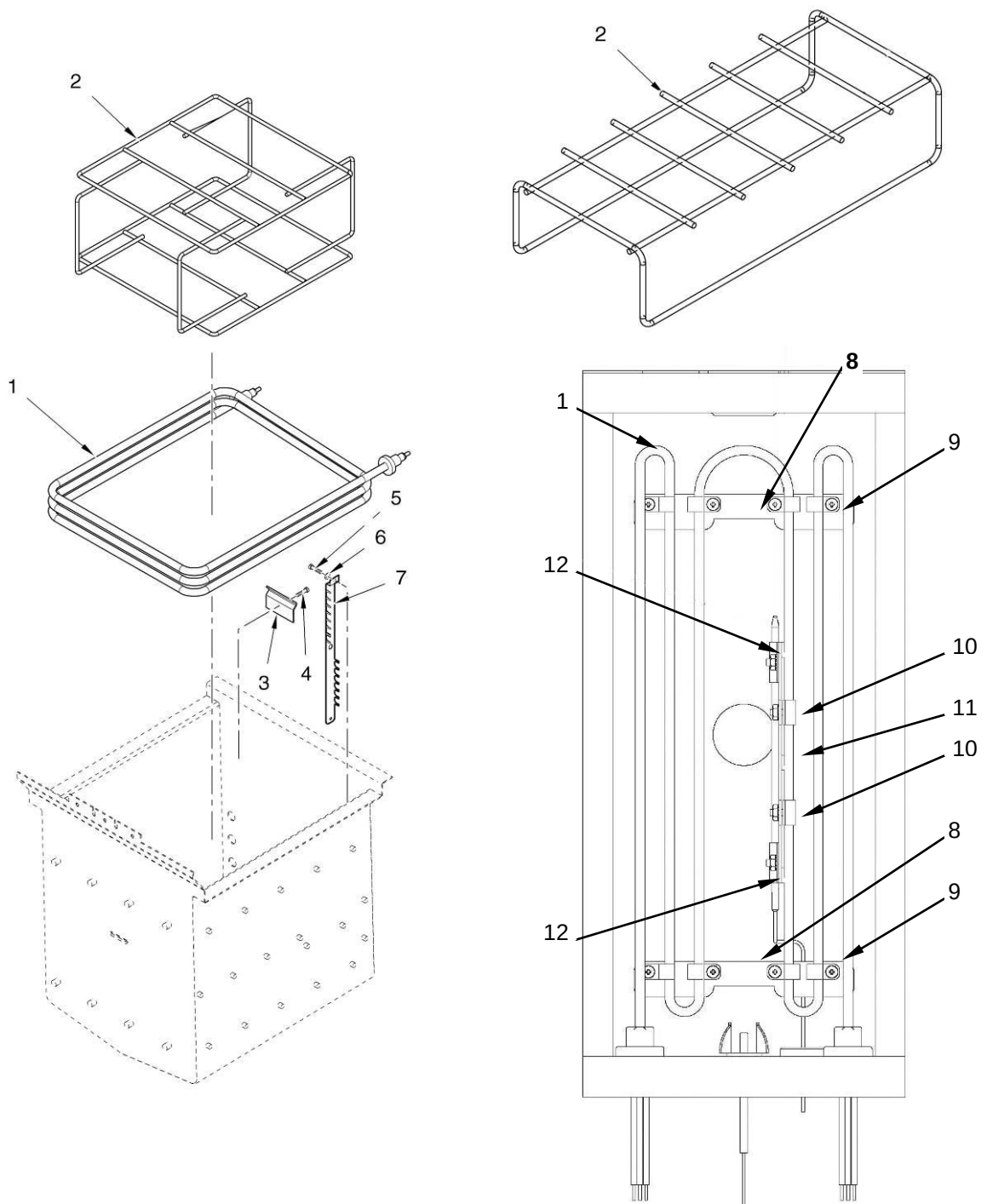
PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT		
		321	322	323
	BASKETS AND RETURN FAUCET			
1	60843 FRYPOT COVER	1	2	3
1	78264 WELD ASSY – SPLIT POT COVER	1 PER VAT		
1	26873 FRYPOT COVER (CFA ONLY)	1	2	3
2	65466 HALF SIZE BASKET, COATED-BLACK	2	4	6
2	81814 HALF SIZE BASKET, COATED-RED	2	4	6
2	21033 HALF SIZE BASKET (CFA ONLY)	2	4	6
2	69085 HALF SIZE BASKET – F & R HOOKS	2	4	6
2	72304 BASKET – ½ SIZE REDUCED WEIGHT	2	4	6
2	59078 BASKET – 1/3 SIZE	3	6	9
2	71060 BASKET – 320 - 1/2 SIZE TIERED	2	4	6
3	60367 HIGH LIMIT GUARD	1	2	3
4	FP01-087 ELBOW, MALE, 3/8 IN.	1	1	1
5	17333 FEMALE DISCONNECT	1	1	1
6	17334 MALE DISCONNECT	1	1	1
7	70560 ASSY-11.875 RETURN OIL FAUCET-MALE 322, 323, & 324)	-	1	1
7	80065 ASSY-5.8 RETURN OIL FAUCET-MALE-321-SPLIT	1	-	-
7	78957 ASSY-8.25 DUAL RETURN OIL FAUCET-MALE-323-SPLIT	-	-	2
7	70425 ASSY-RETURN OIL FAUCET-FEMALE 322, 323, & 324)	-	1	1
7*	60611 ASSY. - RETURN LINE-UPPER - WITH 17334 (321, SN: BN022JB & BELOW)	1	-	-
8	60120 OFG FRY BASKET SUPPORT	1	2	3
8	77538 GRID - BASKET SUPPORT (RALEY'S)	-	2	-
8	78293 RACK – 32X SPLIT VAT	1 PER VAT		
9	33824 FULL SIZE FRY BASKET	1	2	3
10	32939 BASKET – WEIGHT SCREEN	2	4	6
11*	50715 3/8 X 1 1/8 IN. NIPPLE	1	1	1
12*	82321 DUMP STATION, CENTER WELL BASKET INSERT	-	-	1
13*	48629 DRIP SHIELD, FRYER/DUMP TABLE	1	1	1

* not shown



Shrouds and Pot & Counter Top

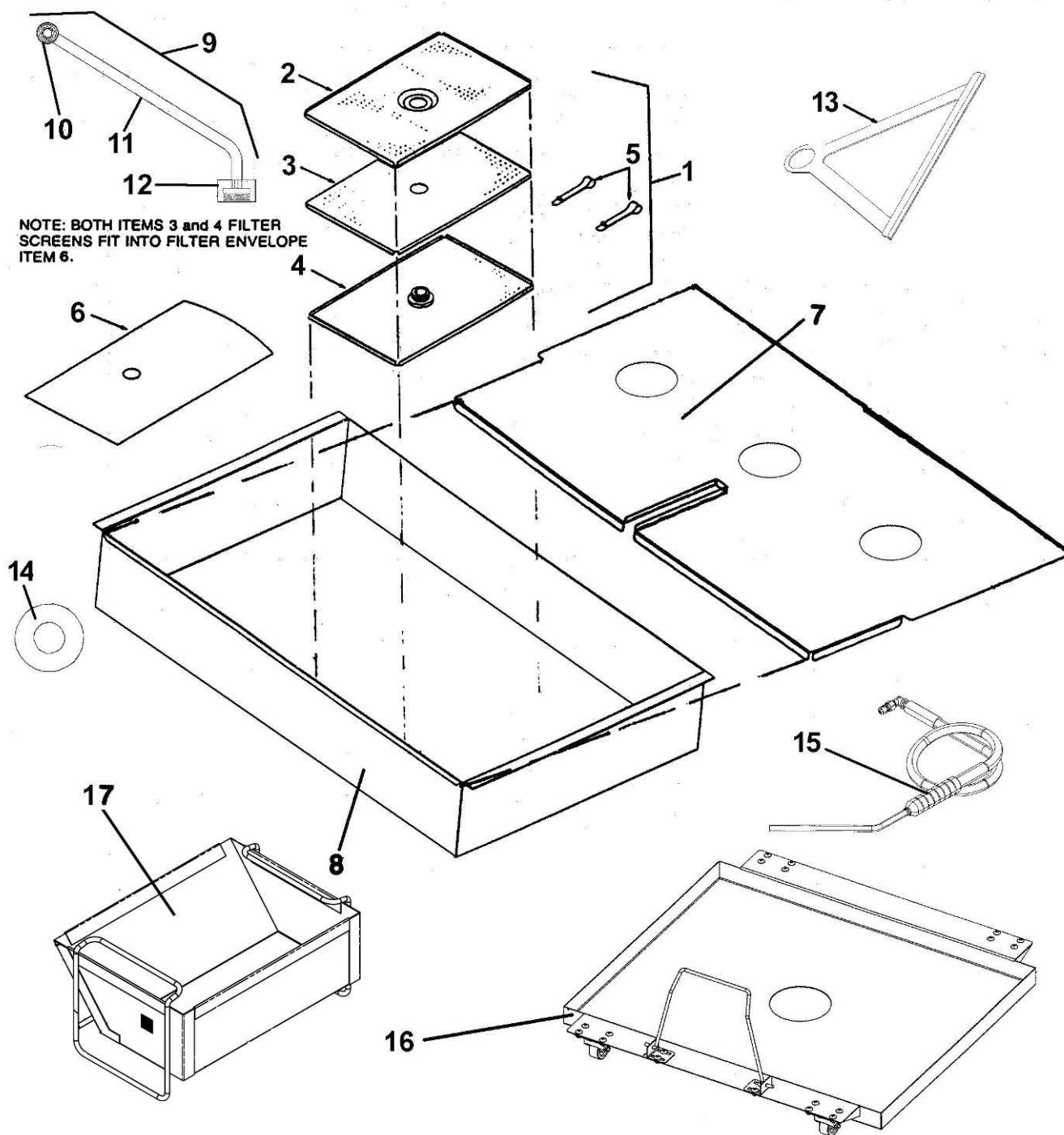
PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT		
		321	322	323
	SHROUDS AND POT & COUNTER TOP			
1	SC03-005 SCREW, BRACKET RETAINING, BOTTOM	2	2	2
2	SC01-034 SCREW, BRACKET RETAINING, TOP	2	2	2
3	60340 BRACKET, REAR SHROUD	1	2	2
4	23808 REAR SHROUD ASSY.-321 (SN: BN022JB & BELOW)	1	-	-
4	23808 REAR SHROUD ASSY.- FULL VAT - 321 (SN: BN023JB & ABOVE)	1	-	-
4	78811 REAR SHROUD ASSY. – SPLIT VAT - 321	1	-	-
4	78430-001 REAR SHROUD ASSY. – SS - 322	-	1	-
4	78430-002 REAR SHROUD ASSY. – SF - 322	-	1	-
4	78430-003 REAR SHROUD ASSY. – FS - 322	-	1	-
4	78430-004 REAR SHROUD ASSY. - FF - 322	-	1	-
4	78742-001 REAR SHROUD ASSY. – SSS - 323	-	-	1
4	78742-002 REAR SHROUD ASSY. – SSF - 323	-	-	1
4	78742-003 REAR SHROUD ASSY. – SFS - 323	-	-	1
4	78742-004 REAR SHROUD ASSY. – SFF - 323	-	-	1
4	78742-005 REAR SHROUD ASSY. – FSS - 323	-	-	1
4	78742-006 REAR SHROUD ASSY. – FSF - 323	-	-	1
4	78742-007 REAR SHROUD ASSY. – FFS - 323	-	-	1
4	78742-008 REAR SHROUD ASSY. – FFF - 323	-	-	1
5	24797 POT & COUNTERTOP ASSY. (OFE-321)	1	-	-
5	64422 POT & COUNTERTOP ASSY. (OFE-322)	-	1	-
5	64423 POT & COUNTERTOP ASSY. (OFE-323)	-	-	1
6	60322 SHROUD CONTROL VERTICAL RH	1	1	1
7	60328 SHROUD CONTROL UPPER MIDDLE	-	2	3
8	SC04-003 SCREW	4	9	10
9	60326 SHROUD CONTROL DIVIDER	-	1	2
10	71938 BOTTOM SWITCH GUARD	1	-	-
10	69634 BOTTOM SWITCH GUARD	-	1	-
10	72109 BOTTOM SWITCH GUARD	-	-	1
10	76339 BOTTOM SWITCH GUARD – 322 – SPLIT	-	1	-
10	78270 BOTTOM SWITCH GUARD – 323 – SPLIT	-	-	1
11	SC01-034 SCREW	2	2	2
12	NS02-007 NUT	2	2	2
13	60324 SHROUD CONTROL VERTICAL LH	1	1	1
14	NS02-006 NUT, SHROUD RETAINING	4	6	8
15	NS02-006 NUT, RETAINER SECURING	-	2	-
16	33261 REAR SHROUD RETAINER	-	1	-
17*	14778 KIT – FLAT CTOP JOINING	1	1	1



Electric Heater

PART NO. ITEM NO.		DESCRIPTION	QTY. PER UNIT		
			321	322	323
		ELECTRIC HEATER			
✓ 1	60744-3	HEATER – 230V 4800W	3	6	9
✓ 1	60744-4	HEATER – 208V 4800W	3	6	9
✓ 1	30292-2	HEATER – 208V 7333W	3	6	9
✓ 1	60744-5	HEATER – 480V 4800W	3	6	9
✓ 1	30292-1	HEATER – 480V 7333W	3	6	9
✓ 1	71593-1	HEATER – 208V 7000W – SPLIT	1 PER VAT		
✓ 1	71593-2	HEATER – 240V 7000W – SPLIT	1 PER VAT		
✓ 1	71593-3	HEATER – 230V 7000W – SPLIT	1 PER VAT		
✓ 1	71593-4	HEATER – 220-240V 7000W – SPLIT	1 PER VAT		
2	60747	OFE FRY BASKET SUPPORT	1	2	3
2	78293	RACK – 32X SPLIT VAT	1 PER VAT		
2	26917	FRY BASKET SUPPORT (CFA ONLY)	1	2	3
3	18720	HI LIMIT REAR CLAMP	1	2	3
3	18248	HI LIMIT FRONT CLAMP	1	2	3
4	SC01-053	CLAMP SCREW (#8-32 X 1/2 IN.)	1	2	3
5	SC01-055	SPREADER SCREW (#10-32 X 3/4 IN.)	10	20	30
6	LW02-005	LOCKWASHER, #10 INTERNAL	10	20	30
7	51931	SPREADER BAR ASSY.	5	10	15
8	78687	SPREADER – 32X SPLIT VAT ELEMENT	2 PER ELEMENT		
9	21978	STRAP – SPREADER - SPLIT	8 PER ELEMENT		
10	78868	STUD ASSY – HIGH LIMIT BRKT - SPLIT	2 PER ELEMENT		
11	78850	WELD ASSY–HIGH LIMIT BRKT BASE-SPLIT	1 PER ELEMENT		
12	72674	BRACKET – HIGH LIMIT - SPLIT	2 PER ELEMENT		

✓ recommended parts



Drain Pan, Screen, and Cover

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT		
		321	322	323
	DRAIN PAN, SCREEN, & COVER			
1	17510(USE 14671) SCREEN ASSY., FILTER	1	1	1
2	65211 . CRUMB CATCHER - SS	1	1	1
3	17502(USE 14671) . TOP FILTER SCREEN	1	1	1
4	17503(USE 14671) . BOTTOM FILTER SCREEN (OFE-BELOW SN: BA0502001) (OFG-BELOW SN: BN0502001)	1	1	1
4	65447 . BOTTOM FILTER SCREEN-SS(OFE-SN:BA0502001 & ABOVE) (OFG-SN:BN0502001 & ABOVE)	1	1	1
4	14672 KIT –WENDY’S SS FILTER SCREEN (INCLUDES 4, 12 & 13)	1	1	1
4	14878 KIT –WENDY’S FRYER FILTER SCREEN & NUT (INCLUDES 4 & 12)	1	1	1
5	17505 . FILTER ENVELOPE CLIPS	2	2	2
√ 6	12102 FILTER ENVELOPE PAPER (100 PER CARTON)	1	1	1
7	DRAIN PAN COVER – SEE CHART ON NEXT PAGE			
8	DRAIN PAN – SEE CHART ON NEXT PAGE			
9	KIT-OFX32X PICK UP TUBE– SEE CHART ON PAGE 3-26	1	1	1
10	69289 . UNION, FEMALE FITTING	1	1	1
11	. STANDPIPE TUBE– SEE CHART ON PAGE 3-26			
12	65208 . NUT, FILTER	1	1	1
13	63102 SEALER BAR FOR FILTER SCREENS(WENDY’S 322 & 323)	-	1	1
13	14783 KIT – 500 GM SEALER BAR (SN:BN0502001 & ABOVE)	1	1	1
13	14909 KIT – GM 2-PIECE FILTER SEALER (SN:BN0502000 & BELOW)	1	1	1
14	36305 WASHER – STANDPIPE (WENDY’S 321)	1	-	-
15	33494 RINSE HOSE ASSY. - 90° MALE FITTING	1	1	1
15	81919 RINSE HOSE ASSY. - 90° FEMALE FITTING	1	1	1
15	03003 RINSE HOSE ASSY. – FEMALE FITTING	1	1	1
16	ASSESSORY-DRAIN PAN DOLLY – SEE CHART ON PAGE 3-26			
17	03622 BASKET – FINE MESH CRUMB (ZAXBY’S)	1	-	-
√ recommended parts				

Drain Pan & Covers

321 Drain Pans			
	21088	70344	81120
OFG-321-SN:	BN0604042 & Below	BN0604043 to 10/6/08	10/7/08 & After
OFE-321-SN:	BA0604016 & Below	BA0604017 to BA0810007	BA0810008 & Above

322 Drain Pans			
Full/Split Vat (2-well cap.)	66522	70345	
OFG-322-SN:	BN0604031 & Below	BN0604032 & Above	
OFE-322-SN:	BA0604017 & Below	BA0604018 & Above	
Full/Split-1-Well Capacity (OFE)	70344	81120	
OFE-322-SN:	BA0810007 & Below	BA0810008 & Above	
Full/Split-1-Well Capacity (OFG)	79306		
OFG-322	8/1/08 & After		

323 Drain Pans			
Full/Split Vat (3-well cap.)	66523	70346	
OFG-323-SN:	BN0604017 & Below	BN0604018 & Above	
OFE-323-SN:	BA0604024 & Below	BA0604025 & Above	
Full/Split-1-Well Capacity (OFE)	70344	81120	
OFE-323-SN:	BA0810007 & Below	BA0810008 & Above	
Full/Split-1-Well Capacity (OFG)	79306		
OFG-323	8/1/08 & After		

321 Drain Pan Covers			
Full Vat	21064	71597	81123
OFG-321-SN:	BN0604042 & Below	BN0604043 to 10/6/08	10/7/2008 & After
OFE-321-SN:	BA0604016 & Below	BA0604017 to BA0810007	BA0810008 & Above
Split Vat	78382	81214	
OFE-321-SN:	BA0810007 & Below	BA0810008 & Above	

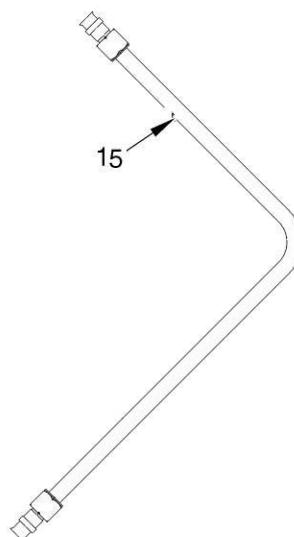
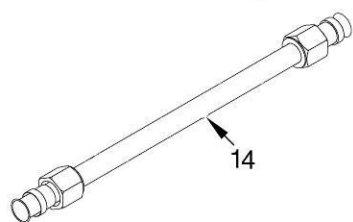
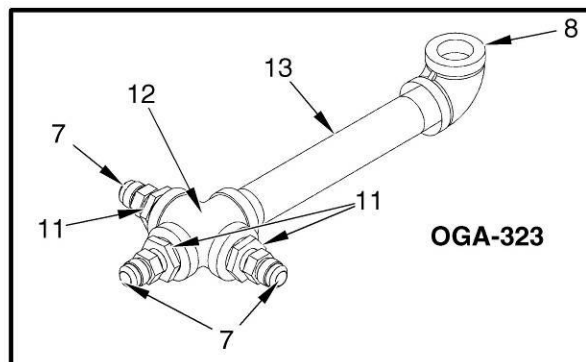
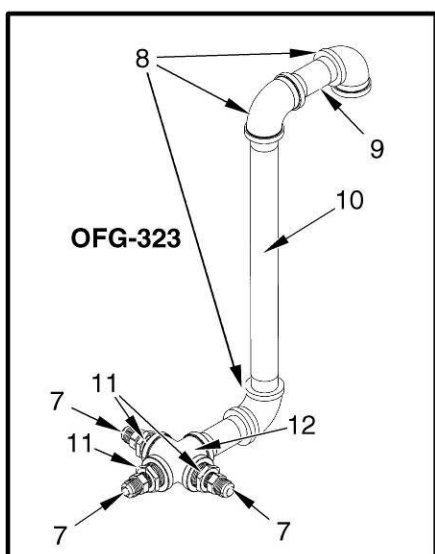
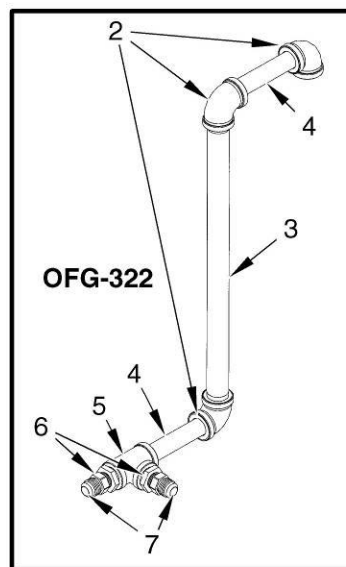
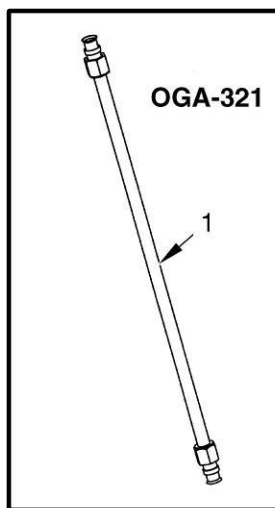
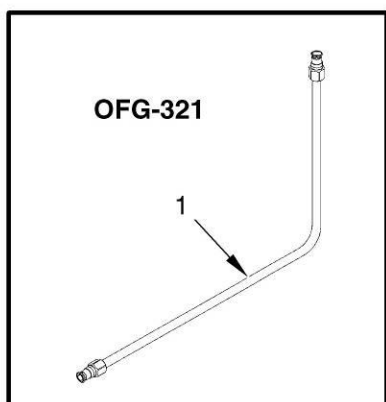
322 Drain Pan Covers			
Full Vat-2-well Capacity	60460	24596	71599
OFG-322-SN:	GN045JB & Below	GN046JB to BN0604031	BN0604032 & Above
OFE-322-SN:	GM024JB & Below	GM025JB to BA0604017	BA0604018 & Above
Split-2-well Capacity (OFE)	78208		
	3/17/08 & After		
Full/Split-1-Well Capacity (OFE)	76741	81201	
OFE-322-SN:	BA0810009 & Below	BA08100010 & Above	
Full-1-Well Capacity (OFG)	80016		
	8/1/08 & After		

323 Drain Pan Covers			
Full Vat (3-well cap.)	60281	24597	71601
OFG-323-SN:	GN045JB & Below	GN046JB to BN0604017	BN0604018 & Above
OFE-323-SN:	GM024JB & Below	GM025JB to BA0604024	BA0604025 & Above
Split-3-well cap. - (OFE)	78210		
	3/17/08 & After		
Full/Split-1-Well Capacity (OFE)	76741	81201	
OFE-322-SN:	BA0810009 & Below	BA08100010 & Above	
Full-1-Well Capacity (OFG)	79837		
	8/1/08 & After		

Standpipes & Filter Pan Dolly

Item #9-Kit Pick-Up Tube	14654	N/A	14654	N/A
Item #11-Standpipe Tube	60377	70360	60377	70360
Item #16-Filter Pan Dolly	03495	03548	03496	03549
OFG-321 - SN:	BN0604042 & Below	BN0604043 & Above	-	-
OGA-321 - SN:	Below SN: BP0604001	BP0604001 & Above	-	-
OFE-321 - SN:	BA0604016 & Below	BA0604017 & Above	-	-
OEA-321 - SN:	BB0604003 & Below	BB0604004 & Above	-	-
OFG-322 - SN:	-	-	BN0604031 & Below	BN0604032 & Above
OGA-322 - SN:	-	-	BP0605005 & Below	BP0605006 & Above
OFE-322 - SN:	-	BA0810008 & Above	BA0604017 & Below	BA0604018 & Above
OEA-322 - SN:	-	BA0810008 & Above	N/A	N/A
OFG-323 - SN:	-	-	-	-
OGA-323 - SN:	-	-	-	-
OFE-323 - SN:	-	BA0810008 & Above	-	-
OEA-323 - SN:	-	BA0810008 & Above	-	-

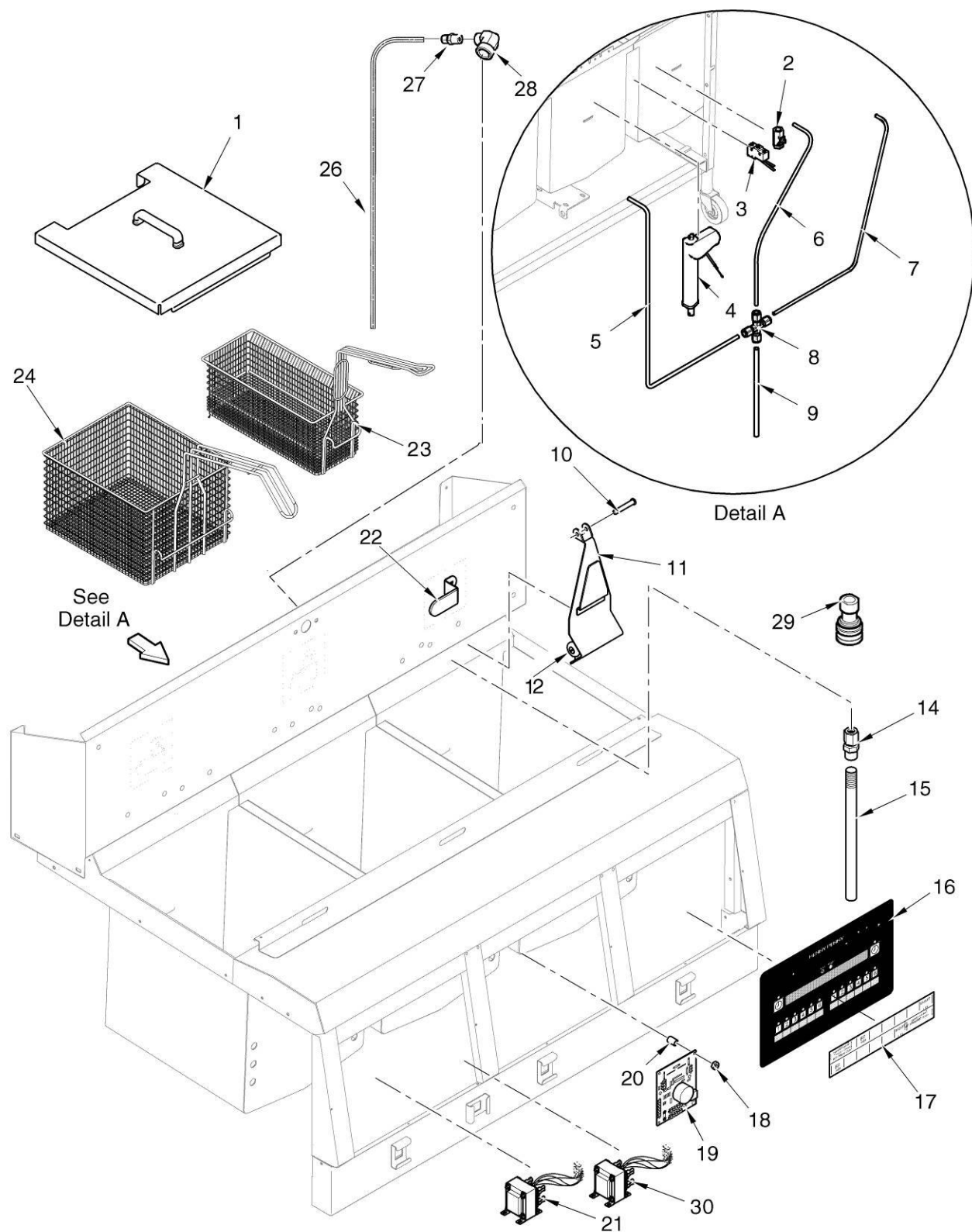
Item #9-Kit Pick-Up Tube	14654	N/A	N/A	
Item #11-Standpipe Tube	60377	70360	70360	
Item #16-Filter Pan Dolly	03497	03550	03574 (1-well cap-Gas)	
OFG-321 - SN:	-	-		
OGA-321 - SN:	-	-		
OFE-321 - SN:	-	-		
OEA-321 - SN:	-	-		
OFG-322 - SN:	-	-	8/1/08 & After	
OGA-322 - SN:	-	-	8/1/08 & After	
OFE-322 - SN:	-	-		
OEA-322 - SN:	-	-		
OFG-323 - SN:	BN0604017 & Below	BN0604018 & Above	8/1/08 & After	
OGA-323 - SN:	BP0605006 & Below	BP0605007 & Above	8/1/08 & After	
OFE-323 - SN:	BA0604024 & Below	BA0604025 & Above		
OEA-323 - SN:	N/A	N/A		



Main Gas Lines

PART NO. ITEM NO.		DESCRIPTION	QTY. PER UNIT		
			321	322	323
		MAIN GAS LINES			
1	60621	MAIN GAS LINE ASSY.	1	-	-
1	24772	MAIN GAS LINE ASSY.	1	-	-
2	FP01-098	ELBOW (¾ NPT X 90 FEMALE BI)	-	3	-
3	FP02-056	NIPPLE (¾ NPT X 17 IN. LG. BI)	-	1	-
4	FP02-022	NIPPLE (¾ NPT X 4 IN. LG. BI)	-	2	-
5	FP01-097	TEE (¾ NPT FEMALE PIP BI)	-	1	-
6	FP01-089	BUSHING, REDUCING (3/4M TO 1/2F BI)	-	2	-
7	16335	MALE CONNECTOR, 37 FLARE	-	2	3
8	FP01-093	ELBOW (1 IN. NPT X 90 FEMALE BI)	-	-	3 OR 1
9	FP01-094	NIPPLE (1 IN. NPT X 3 ½ LG. BI)	-	-	2
10	FP02-031	NIPPLE (1 IN. NPT X 16 IN LG. BI)	-	-	1
10	FP02-061	NIPPLE (1 IN. NPT X 18 IN LG. BI) - CE	-	-	1
11	FP01-085	BUSHING, REDUCING (1M TO 1/2F BI)	-	-	3
12	FP01-092	CROSS TEE (1 IN. NPT FEMALE BI)	-	-	1
13	FP02-034	NIPPLE (1 IN. NPT X 9 IN. LG. BI)	-	-	1
14	45621	ASSY – MIDDLE GAS LINE	-	1	1
15	33325	ASSY – RIGHT GAS LINE – 3 WELL	-	-	2
15	33490	ASSY – RIGHT GAS LINE – 2 WELL	-	1	-
16*	FP01-200	FITTING – GAS INLET BSPT	1	1	1

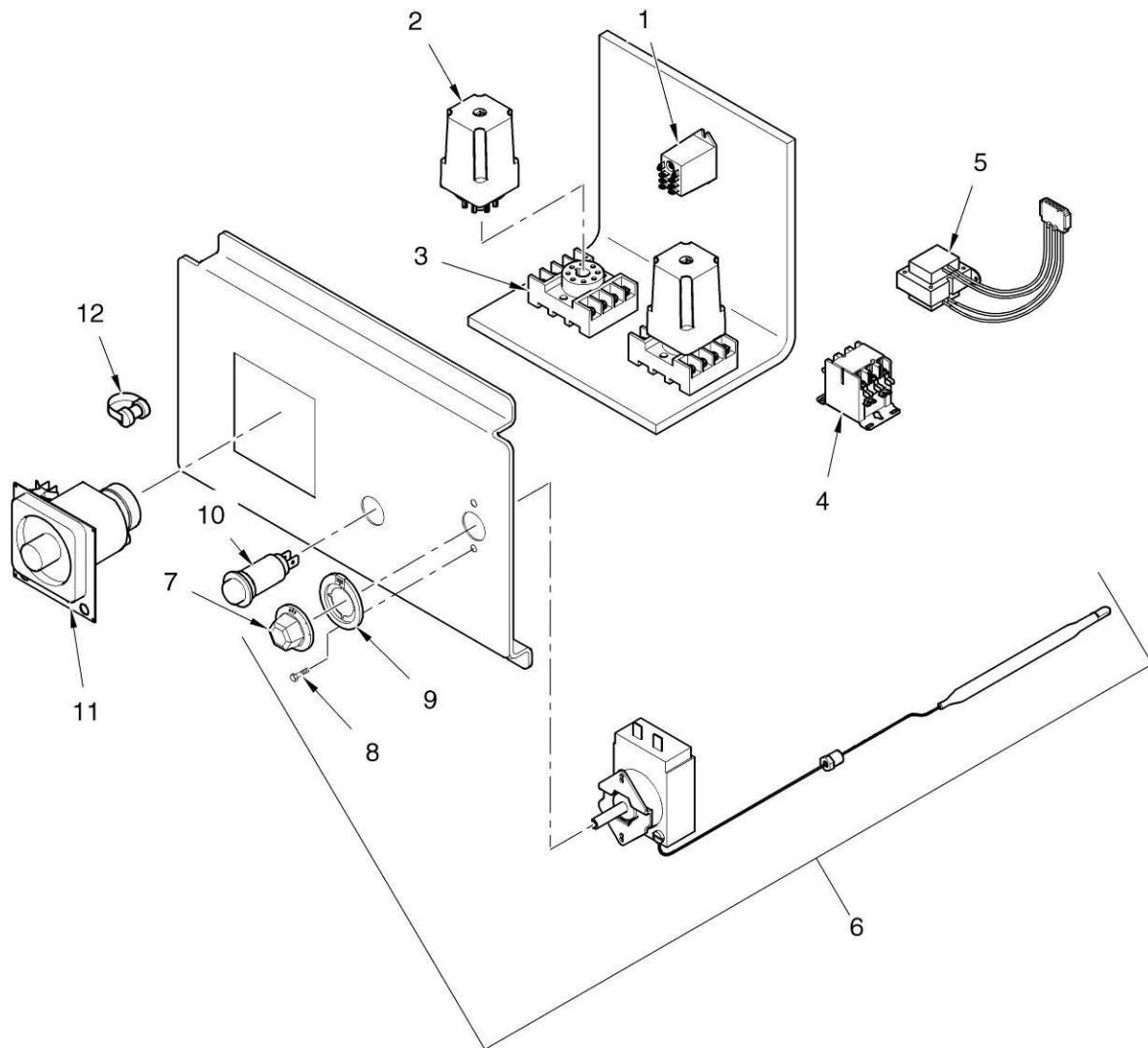
* not shown



Autolift Feature

PART NO. ITEM NO.	DESCRIPTION	QTY. PER UNIT		
		321	322	323
	AUTOLIFT FEATURE			
1	50814	1	2	3
2	50750	1	1	1
✓ 3	50764	1	2	3
✓ 4	50716	2	4	6
	ACTUATOR, AUTOLIFT, 24V MOTOR (SN: EN040JB & BELOW)			
✓ 4	63602	2	4	6
	ACTUATOR, AUTOLIFT, 24V MOTOR (SN: EN041JB UP TO BP0812001)			
✓ 4	80091	2	4	6
	ACTUATOR, AUTOLIFT, 24V MOTOR (SN: BP0812001 & ABOVE)			
5	50784	-	-	1
6	50780	-	1	-
6	50783	-	-	1
7	50779	-	1	-
7	50782	-	-	1
8	FP01-129	-	1	-
8	FP01-130	-	-	1
9	50778	-	1	-
9	50781	-	-	1
10	50776	2	4	6
11	50719	2	4	6
11	50865	2	4	6
12	31421	4	8	12
13	NS03-023*	4	8	12
14	FP01-128	-	1	1
	CONNECTOR (3/8 IN. TUBE TO 3/8 IN. NPT SS), FILTER SYSTEM			
15	50785	-	1	1
15	60611	1	1	2
✓ 16	60796RB	1	2	3
17	61562	2	4	6
18	NS02-005	4	8	12
19	50290	1	2	3
20	ME50-024	4	8	12
✓ 21	31159	1	2	3
✓ 21	31160	1	2	3
✓ 21	30614	1	2	3
22	59721	-	2	3
23	50704	2	4	6
24	50703	1	2	3
25*	50786	-	1	1
26	60293	1	-	-
27	FP01-082	1	-	-
28	FP01-087	1	1	1
29	17333	1	1	1
30	TS22-012	1	2	3

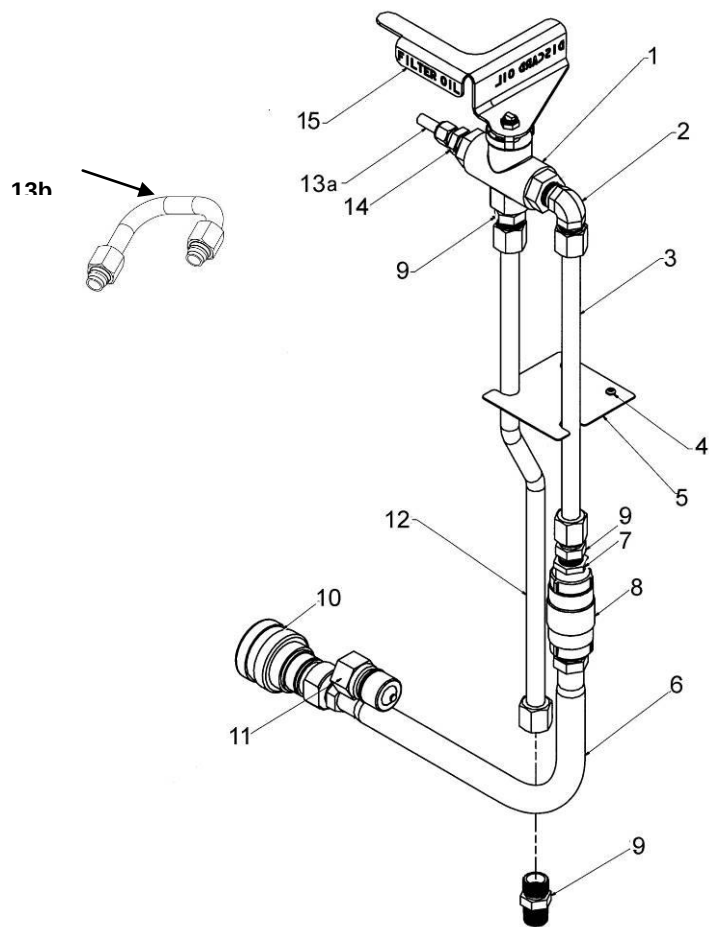
✓ recommended parts/*not shown



Electro-Mechanical Controls

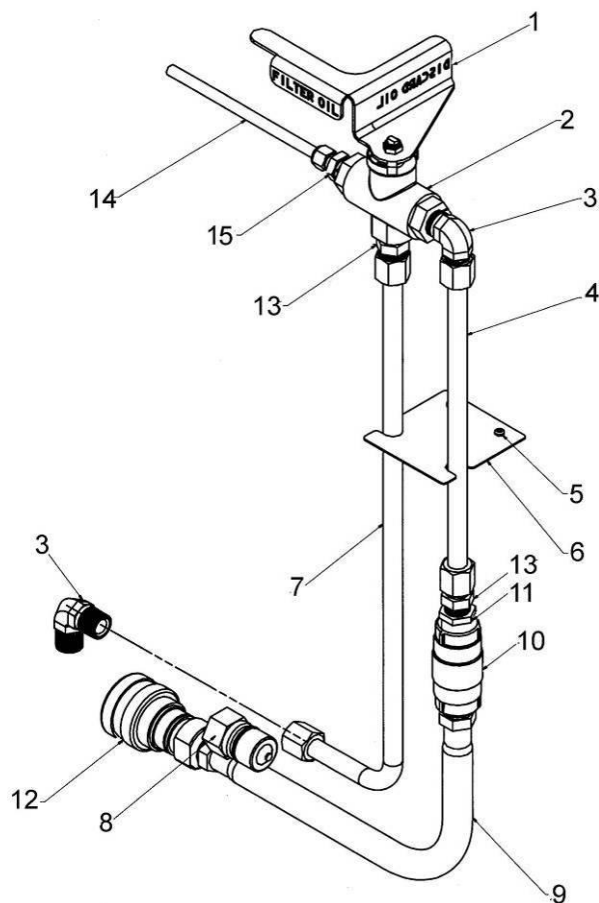
ITEM NO.	PART NO.	DESCRIPTION	QTY. PER UNIT		
			321	322	323
		ELECTRO-MECHANICAL CONTROLS			
✓ 1	60818	AC COIL RELAY (24V)	1	2	3
✓ 2	60817	ADJUSTABLE TIME DELAY RELAY	2	4	6
✓ 3	60816	ADJUSTABLE TIME DELAY RELAY BASE	2	4	6
✓ 4	65098	HEAT CONTACTOR (ELEC. ONLY) (CE)	2	4	6
✓ 4	29509	24V PRIMARY CONTACTOR (NON-CE)	1	2	3
✓ 4	29510	HEAT CONTACTOR-MERCURY (NON-CE)	1	2	3
✓ 5	35916	TRANSFORMER (120V TO 24V) (GAS)	1	2	3
✓ 5	60536	TRANSFORMER (24V/230V) (ELECTRIC)	1	2	3
✓ 6	14851	THERMOSTAT KIT	1	2	3
	7	. KNOB	1	2	3
	8	. BEZEL	1	2	3
	9	. SCREW	2	4	6
✓ 10	60792	INDICATOR LIGHT (24V)	1	2	3
✓ 11	60765	DUAL FACE TIMER	1	2	3
✓ 12	65567	TIMER BUZZER ASSY.	1	2	3
✓ 13*	60785	DECAL – E/M – CONTROL	1	2	3

✓ recommended parts



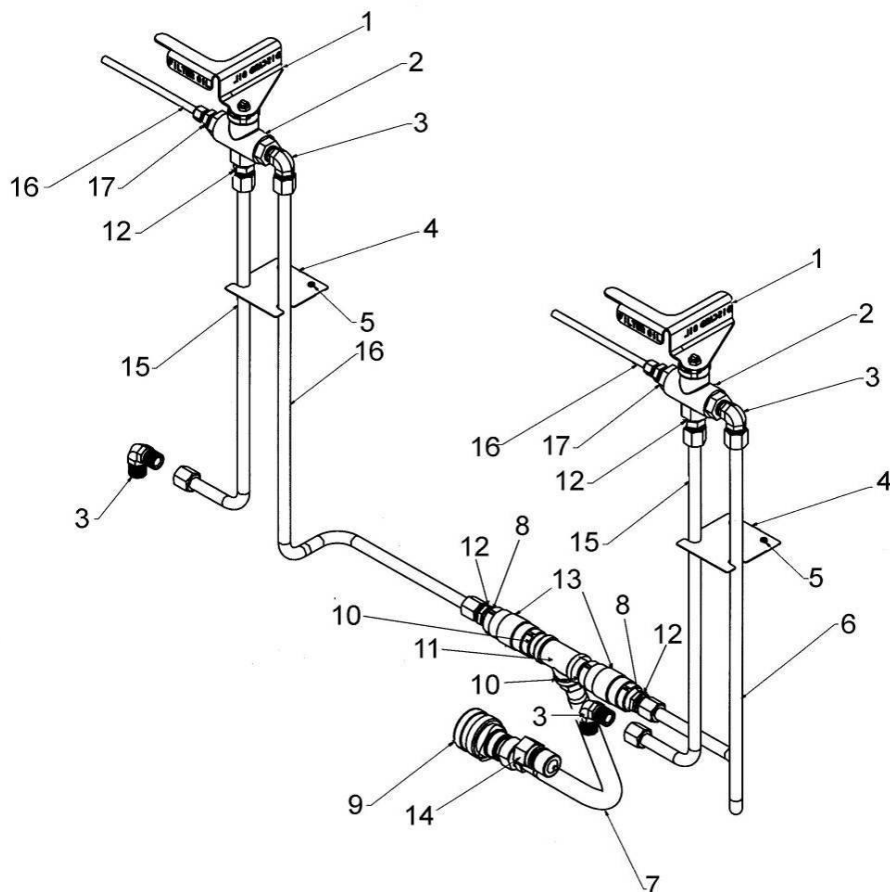
OFX-323 Optional Direct-Connect Parts

ITEM NO.	PART NO.	DESCRIPTION	QTY. PER UNIT
	14857	KIT – DIRECT-CONNECT OFX-323 (12/1/06 & AFTER)	1
	14368	KIT – DIRECT-CONNECT OFX-323 (BEFORE 12/1/06)	1
1	21613	VALVE - DIVERTER	1
2	17407	CONNECTOR – ½ MALE ELBOW	1
3	24692	ASSY. – D.C. OFX-32X DISCARD TUBE	1
4	SC03-005	SCREW – SD #8 X ½ PH PHD	2
5	21509	BRACKET - TUBE	1
6	24695	ASSY. – D.C. OFX-323 & 322 HOSE	1
6	21753	. HOSE – SHORTENING DISCARD	1
7	FP01-089	. BUSHING-REDUCING 3/4M TO 1/2F BL	1
8	21800	. VALVE – ¾ CHECK	1
9	16807	. FITTING – CONNECTOR – MALE	3
10	21612	. DISCONNECT – FEMALE	1
11	21611	DISCONNECT – MALE	1
12	24922	ASSY. – D.C. OFX-323 FILTER TUBE	1
13b	73191	ASSY. – D.C. OFX-323 RETURN TUBE (12/1/06 & AFTER)	1
13a	24923	ASSY. – D.C. OFX-323 RETURN TUBE (BEFORE 12/1/06)	1
13a	24889	. TUBE-D.C. OFX-32X RETURN	1
14	FP01-082	. CONNECTOR – 3/8 TUBE TO ½ NPT SS	1
15	21439	HANDLE – DIVERTER VALVE	1



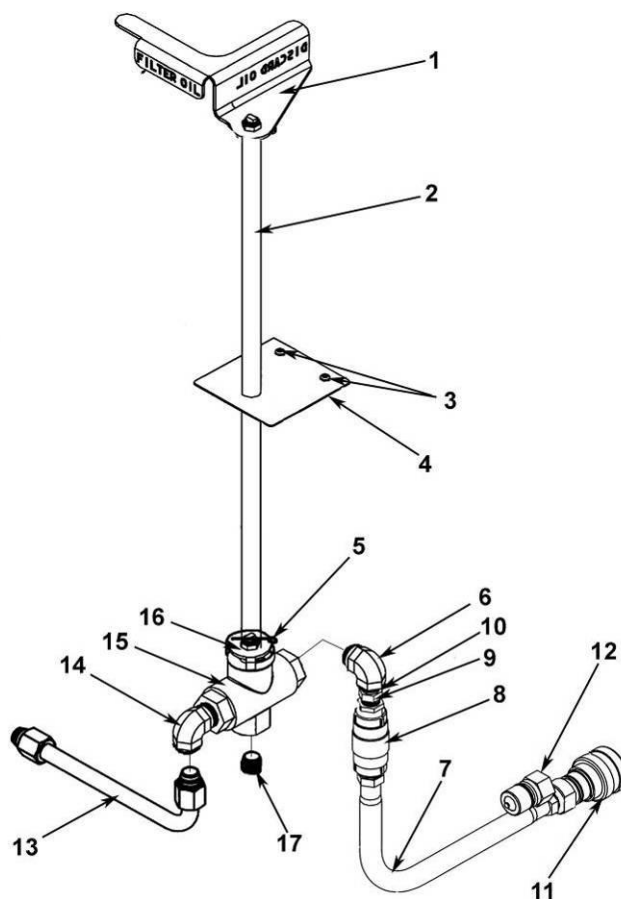
OFX-322 Optional Direct-Connect Parts

ITEM NO.	PART NO.	DESCRIPTION	QTY. PER UNIT
	14858	KIT – DIRECT-CONNECT OFX-322 (12/1/06 & AFTER)	1
	14367	KIT – DIRECT-CONNECT OFX-322 (BEFORE 12/1/06)	1
1	21439	HANDLE – DIVERTER VALVE	1
2	21613	VALVE - DIVERTER	1
3	17407	CONNECTOR – ½ MALE ELBOW	2
4	24692	ASSY. – D.C. OFX-32X DISCARD TUBE	1
5	SC03-005	SCREW – SD #8 X ½ PH PHD	2
6	21509	BRACKET - TUBE	1
7	24691	ASSY. – D.C. OFX-322 & 324 FILTER TUBE	1
8	21611	DISCONNECT – MALE	1
9	24695	ASSY. – D.C. OFX-323 & 322 HOSE	1
9	21753	. HOSE – SHORTENING DISCARD	1
10	21800	. VALVE – ¾ CHECK	1
11	FP01-089	. BUSHING-REDUCING 3/4M TO 1/2F BL	1
12	21612	. DISCONNECT – FEMALE	1
13	16807	. FITTING – CONNECTOR – MALE	2
14	73243	ASSY. – D.C. OFX-322 & 324 RETURN TUBE(12/1/06 & after)	1
14	24694	ASSY. – D.C. OFX-322 & 324 RETURN TUBE (Before 12/1/06)	1
14	21739	. TUBE-D.C. OFX-32X RETURN	1
15	FP01-082	. CONNECTOR – 3/8 TUBE TO ½ NPT SS	1



OFX-324 Optional Direct Connect Parts

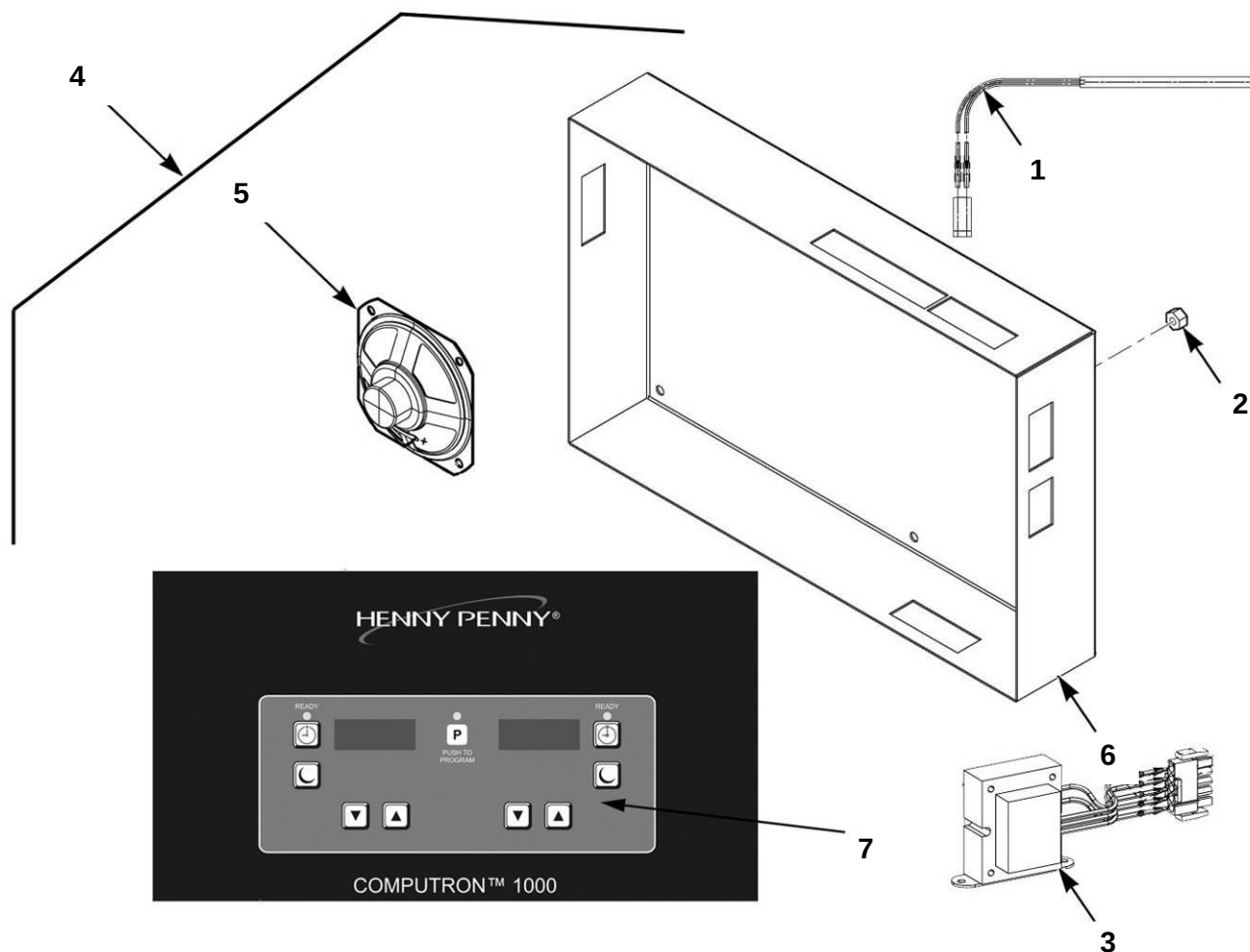
ITEM NO.	PART NO.	DESCRIPTION	QTY. PER UNIT
	14859	KIT – DIRECT-CONNECT OFX-324 (12/1/06 & AFTER)	1
	14364	KIT – DIRECT-CONNECT OFX-324 (BEFORE 12/1/06)	1
1	21439	HANDLE – DIVERTER VALVE	2
2	21613	VALVE - DIVERTER	2
3	17407	CONNECTOR – ½ MALE ELBOW	4
4	21509	BRACKET - TUBE	2
5	SC03-005	SCREW – SD #8 X ½ PH PHD	4
6	24713	ASSY. – D.C. OFX-324 DISCARD – LH TUBE	1
6	24714	ASSY. – D.C. OFX-324 DISCARD – RH TUBE	1
7	24715	ASSY. – D.C. OFX-324 HOSE	1
7	21753	. HOSE – SHORTENING DISCARD	1
8	FP01-089	. BUSHING-REDUCING 3/4M TO 1/2F BI	2
9	21612	. DISCONNECT – FEMALE	1
10	16282	. NIPPLE – ¾ X CLOSE	2
11	FP01-097	. TEE-3/4 NPT FEMALE PIPE BI	1
12	16807	. FITTING – CONNECTOR – MALE	4
13	21800	. VALVE – ¾ CHECK	2
14	21611	DISCONNECT – MALE	1
15	24691	ASSY. – D.C. OFX-322 & 324 FILTER TUBE	1
16	73254	ASSY. – D.C. OFX-322 & 324 RETURN TUBE(12/1/06 & after)	1
16	24694	ASSY. – D.C. OFX-322 & 324 RETURN TUBE (Before 12/1/06)	1
16	21739	. TUBE-D.C. OFX-32X RETURN	1
17	FP01-082	. Connector – 3/8 tube to ½ NPT SS	1



OFX-321 Optional Direct Connect Parts

ITEM NO.	PART NO.	DESCRIPTION	QTY. PER UNIT
	14625	KIT – DIRECT-CONNECT – OFX-321	1
1	21439	HANDLE – DIVERTER VALVE	1
2	67493	ROD – D/C EXTENSION	1
3	SC03-005	SCREW – SD #8 X ½ PH PHD	2
4	67671	BRACKET – EXTENSION ROD	1
5	PN01-001	PIN – COTTER – 3/32 X 1-1/4 S	1
6	FP01-088	ELBOW – STREET – ½ X 90 BL IRON	1
7	67662	ASSY. – DIRECT-CONNECT HOSE - 321	1
7	21753	. HOSE – SHORTENING DISCARD	1
8	21800	. VALVE – ¾ CHECK	1
9	FP01-089	. BUSHING-REDUCING 3/4M TO 1/2F BI	1
10	FP01-023	. NIPPLE – 1/2 INCH CLOSE BLACK	1
11	21612	. DISCONNECT – FEMALE	1
12	21611	DISCONNECT – MALE	1
13	67672	ASSY – TUBE POT TO PUMP – OFG-321	1
13	67674	ASSY – TUBE POT TO PUMP – OFE-321	1
14	17407	CONNECTOR – ½ MALE ELBOW	1
15	21613	VALVE - DIVERTER	1
16	67492	STOP – D/C EXTENSION ROD	1
17	FP01-023	NIPPLE – 1/2 INCH CLOSE BLACK	1
18*	FP01-015	PLUG – PIPE	1

*not shown



Computron 1000 Parts

PART NO. ITEM NO.		DESCRIPTION	QTY. PER CONTROL
	14939	COMPUTRON 1000 CONTROL PANEL	1
	14940	KIT-OFG32X E/M TO C1000 RETROFIT	1
	140072	KIT-OFE32X E/M TO C1000 RETROFIT	1
	140073	KIT-OFE32X C1000 TO C8000 FULL	1
	140074	KIT-OFE30X C1000 TO C8000 SPLIT	1
	140074	KIT-OFG32X C1000 TO C8000 FULL	1
√ 1	14990	KIT - C1000 FULL PROBE	1
√ 1	14991	KIT - C1000 SPLIT PROBE	1
2	NS02-005	NUT - HEX KEPS - #6-32 C	11
√ 3	60536	ASSY - TRANSFORMER - 24V/230V	1
√ 3	60207	ASSY - TRANSFORMER - 24V/120V	1
√ 4	14949	ASSY - CONTROL - C1000	1
√ 5	ME70-005	SPEAKER - 16 OHM - 2 INCH	1
6	77648	COVER - PCB	1
7	76817	DECAL - C1000 - CONTROL - GM	1
√ 8*	MS01-571	TOOL - EXTRACTOR (PROBE)	1

*not shown