

PROJECT	QUANTITY	ITEM NO
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Open fryers



MODEL **OFE-321** electric



Single-well split-vat open fryer model OFE-321 with **COMPUTRON™ 1000** control

General Information

Henny Penny open fryers offer high-volume frying with programmable operation, oil management functions and fast, easy filtration.

The OFE-321 open fryer is available with a full vat or a split vat configuration. The split vat choice allows you to fry different products in completely separate environments at the same time—a great way to multiply your profits with one fryer.

Henny Penny 320 series open fryers recover temperature very quickly and have earned the ENERGY STAR® mark for energy efficiency. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

A built-in filtration system filters and returns hot frying oil in less than four minutes, with no separate pumps or

pans required. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

The OFE-321 electric open fryer features Henny Penny's heavy-duty stainless steel rectangular fry pot that promotes fast even cooking and comes with a 7-year warranty—the best in the business.

The **COMPUTRON™ 8000** control provides fully automatic, programmable operation, as well as energy-saving, filtration and cook management features.

The **COMPUTRON™ 1000** control offers programmability in a simple, easy to use digital control panel with LED display.

Standard Features

- Stainless steel construction for easy-cleaning and long life.
- Heavy-duty stainless steel rectangular fry pot with 7-year warranty.
- **COMPUTRON™ 8000** control (additional charge.)
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - Clean-out mode.
 - 16-character digital display with multiple language settings.
- Split vat model available.

- **COMPUTRON™ 1000** simple digital control.
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows
- Built-in filtration (additional charge.)
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- 4 heavy-duty casters, 2 locking.

Accessories shipped with unit

- Fry baskets—please select one
 - 1 full basket
 - 2 half baskets
- 1 basket support for each vat

Accessories and options available separately

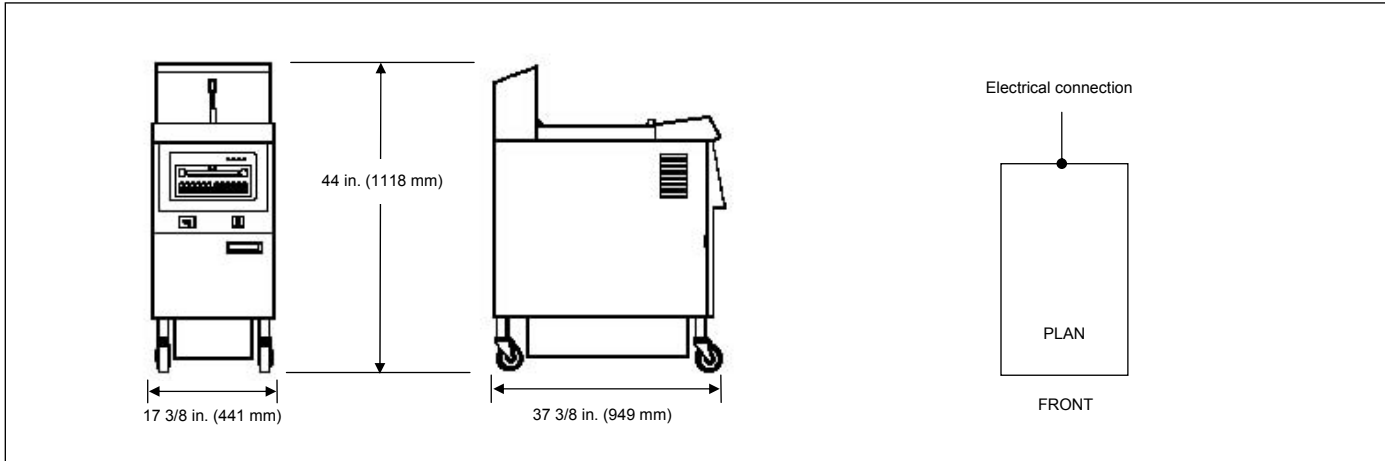
- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose
- Fry well cover

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AUTHORIZED SIGNATURE		DATE



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MODEL **OFE-321** electric

Dimensions

Width 17 3/8 in. (441 mm)
 Depth 37 3/8 in. (949 mm)
 Height 44 in. (1118 mm)

Required clearances

Sides: 6 in. (152 mm) air flow
 Back: 6 in. (152 mm) air flow, connections
 Front: 30 in. (762 mm) filter pan removal

Crated dimensions

Length 40 in. (1016 mm)
 Depth 25 in. (635 mm)
 Height 52 3/4 in. (1340 mm)
 Volume 30.5 cu. ft. (0.86 m³)

Net weight N/A

Crated weight: 281 lbs. (128 kg)

Heating

Immersed elements
 Max output: 14.4 kW

Oil capacity

Full vat: 32 qts. or 65 lbs. (30.3 l or 30 kg)
 Split vat: 12.4 qts. or 25 lbs. (11.7 l or 11.4 kg)

Laboratory certifications



Electrical

Volts	Phase	Cycle/Hz	Watts	Amps		Wire
				Full vat	Split vat	
208	3	60	14400	39.9	38.9	3+G
220-240	3	50/60	14400	37.2		3+G
240	3	60	14400	37.2	33.7	3+G
380-415	3	50/60	14400	21.7		3NG
400	3	50-60	14400	20.9	20.4	3NG
480	3	60	14400	17.5		3+G

NOTE: Power cord and plug must be installed on site by a qualified electrician.

Bidding Specifications

- Provide Henny Penny model OFE-321 single-well electric open fryer with available built-in filtration system (additional charge.)
- Units can be ordered with full or split vat.
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system (additional charge.)
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty stainless steel.
- Units qualify for the ENERGY STAR® mark.
- Immersed fixed heating elements provide for a “cold zone” that extends oil life.
- Unit’s controller provides for programmable or manual operation with press-key controls and LED digital display. **COMPUTRON™ 8000** control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
- Units will include 4 heavy-duty casters, 2 locking.
- Units with filtration system ship with stainless steel **Max** filtration screen and 2 PHT filter envelopes. All units ship with choice of full basket or 2 half baskets.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

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