

PROJECT	QUANTITY	ITEM NO
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Open fryers



MODEL **OFE-322** 2-well electric



Two-well split-vat open fryer model OFE-322 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-322 open fryer is available in full vat and split vat configurations. The split vat choice in a multi-well fryer gives you the flexibility to fry smaller batches of 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-322 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 **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.
- 2 heavy-duty stainless steel rectangular fry pots 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.
 - Left well: full split
 - Right well: full split
- **COMPUTRON™ 1000** simple digital control.
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows
- Built-in filtration (additional charge.)
 - Single well/sequential filter pan
 - Two-well filter pan
- 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
 - 2 full baskets
 - 1 full and 2 half baskets
 - 4 half baskets
- 1 basket support for each vat

Options available separately

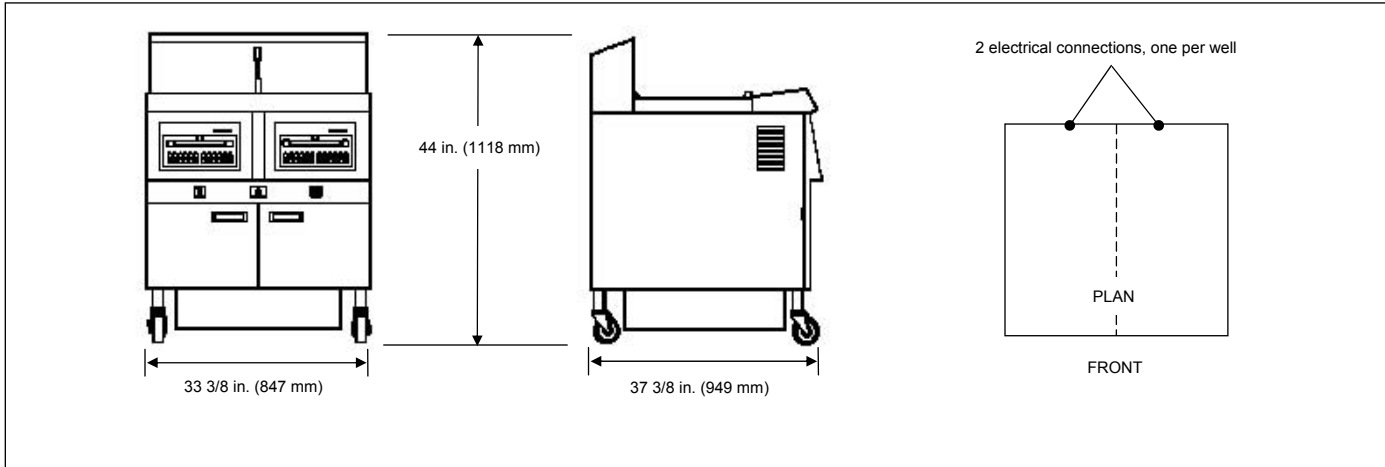
- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose
- Fry well cover

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AUTHORIZED SIGNATURE		DATE



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Dimensions

Width 33 3/8 in. (847 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 39 in. (991 mm)
 Height 54 in. (1372 mm)
 Volume 48.8 cu. ft. (1.38 m³)

Net weight N/A

Crated weight: 407 lbs. (185 kg)

Heating

Immersed elements
 Max output: 14.4 kW per vat, 28.8 kW total

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 per well	Amps per well		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: All watts and amps listed are per well. OFE-322 has 2 wells and requires 2 electrical connections, one for each well. Power cord and plug must be installed on site by a qualified electrician.

Bidding Specifications

- Provide Henny Penny model OFE-322 two-well electric open fryer with available built-in filtration system (additional charge.)
- Units can be ordered in any combination of full or split vats.
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system (additional charge.)
- Units qualify for the ENERGY STAR® mark.
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Fry pots are heavy duty stainless steel.
- 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 can be ordered with two-well or single well/sequential filter pan.
- Units with filtration system ship with stainless steel **Max** filtration screen and 2 PHT filter envelopes. All units ship with choice of (2) full baskets, 1 full and 2 half baskets, or 4 half baskets.

Continuing product improvement may subject specifications to change without notice.

HENNY PENNY
 Global Foodservice Solutions

www.hennypenny.com