

Open Fryer with Dump Station

ODE-323 Electric

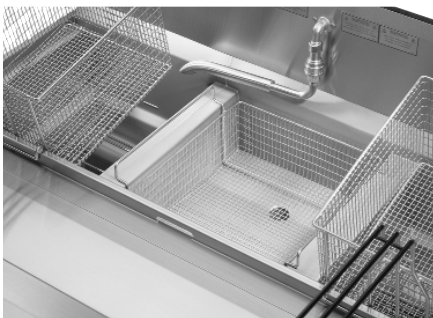
ODG-323 Gas

Two fry wells, one central dump well

Open Fryers offer foodservice operators fast, consistent and efficient deep frying in a traditional open well medium. Integrating a central dumping station into a multi-well fryer improves workflow, increases production efficiency and conserves valuable floor space.

Description

The new ODS-323 open fryer consists of a three-well open frying configuration, with two end wells for frying and one integrated central well for dumping fried product to drain. Fryer is fully programmable and easy to operate, with separate timers for two half baskets per well. Dump station and fry wells drain into built-in filter system which returns filtered shortening to both frying wells.



Dump Station features

- Integral stainless steel construction.
- Central location for convenient access and service to both frying wells.
- Drains directly into built-in filtration system.
- Smooth surface and covered corners for easy cleaning.

Configuration

- Available in electric or gas.
- Electro-mechanical controls also available.

Main Features

- Independent electronic control panels for each well feature:
- 12 programmable cook cycles.
- Digital time and temperature display.
- Dual timers to time half baskets separately.
- Idle and melt modes.
- Load compensation feature.
- Cook cycle completion signal.
- External switches equipped with switch guards.
- Stainless steel rectangular fry pots promote more even cooking.
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- One convenient, built-in filtering system serves both frying wells and drains dump station.



Accessories shipped with unit:

- (1) Set of cleaning brushes
- (10) Filter envelopes
- (4) Heavy-duty casters, two locking.
- (4) Half-baskets with handles OR (2) full basket with handle per well. Please specify when ordering.
- (1) Basket support per well.
- (1) Dump Station drain basket.
- (1) Installation, operating and service manual.

Henny Penny Corporation

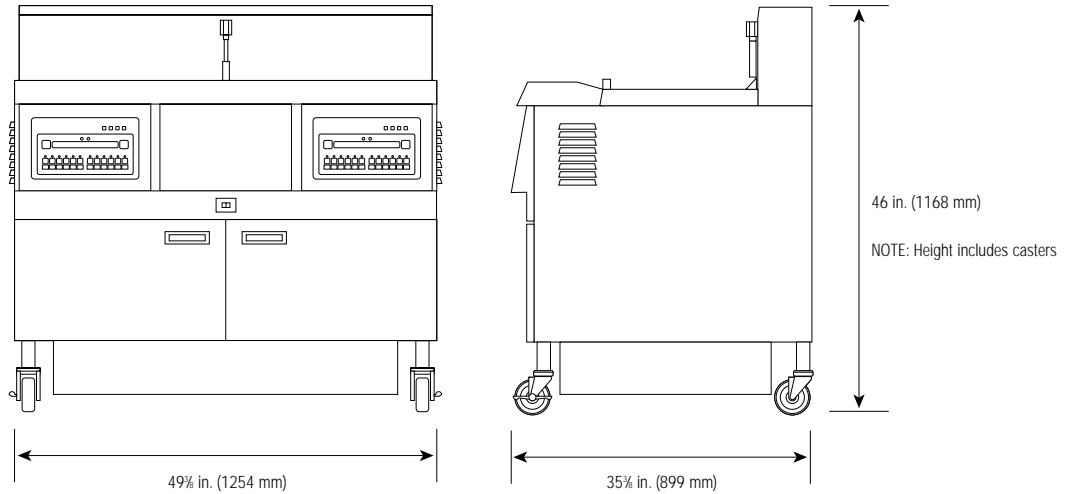
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ODE-323 ODG-323 Specifications



Dimensions

Floor Space

Capacity

Product
Shortening

Fryer Throughput

Heating Format

Shipping Weight

Listings

Electrical

ODE-323 2-well electric

11.8 sq. ft. (1.1 m²)

30 lbs. (13.6 kg)
130 lbs. (59 kg)

Fries/hr: 63 lbs. (28.6 kg) per well

Electric immersion, 28.8 kw

616 lbs. (280 kg)

UL, UL Sanitation, CUL

ODG-323 2-well gas

11.8 sq. ft. (1.1 m²)

30 lbs. (13.6 kg)
130 lbs. (59 kg)

Fries/hr: 72 lbs. (32.7 kg) per well

(2) burners
(1) 3/4 in. connection
170,000 BTU/hr (50 kw)

707 lbs. (321 kg)

CSA, UL Sanitation

Model	Voltage	Phase	Cycle/Hz	KW	Amps
Electric units*	200-208	3	50/60	28.8	39.9/well 37.2/well
	220-240				
	440-480				
Gas units	120	1	50 or 60		12

*Power cord and plug need to be installed on site by a qualified electrician.
All international voltages available.

Specifications subject to change without notice

Order from:

Manufactured by:

Henny Penny Corporation
P.O. Box 60
Eaton, OH 45320