

# Auto Lift Open Fryers

OEA-321 Single well, electric  
OEA-322 Two-well, electric  
OEA-323 Three-well, electric  
OEA-324 Four-well, electric

OGA-321 Single well, gas  
OGA-322 Two-well, gas  
OGA-323 Three-well, gas  
OGA-324 Four-well, gas

*Auto Lift Open Fryers automatically raise loads out of the fry pot when cooking program is complete or interrupted. This feature promotes perfect results—without constant monitoring—for popular menu items that require open frying.*

## Description

The new line of Auto Lift Open Fryers offers the high-volume flexibility of integral multi-well open frying with Auto Lift capabilities. Auto Lift can significantly increase food quality and productivity in lightly staffed operations where employees are involved in both production and counter service. Fully programmable and easy to operate, Auto Lift Open fryers are programmed to lower loads to start the cooking cycle, raise loads at end of cycle or at a programmed interruption of the cycle. Two Auto Lift mechanisms and timers per well allow independent operation for each half basket or synchronized operation for full baskets.

## Configuration

- Choose from one, two, three or four-well models.
- Available in electric or gas.

## Main Features

- Electronic controls for each well feature:
  - Ten programmable cook cycles with Auto Lift Start/Pause/ Abort.



Shown:  
OEA-322 two-well electric

- Program override control.
- Digital time and temperature display.
- Dual timers to time half baskets separately.
- Idle and melt modes.
- Load compensation feature.
- Cook cycle completion and delayed reminder signals.
- Each well can be programmed to operate half baskets independently or together at the touch of a button.
- Rugged direct drive mechanism powered by quiet, low-voltage motor.
- Motor and drive built into existing cabinet—footprint is NOT increased.
- Easy basket set and release.
- Stainless steel rectangular fry pots promote more even cooking.
- Specially designed cold zone prevents scorching.
- One convenient, built-in filtering system serves up to three wells. Four-well models include two filtering units.

## Accessories shipped with unit:

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

## Henny Penny Corporation

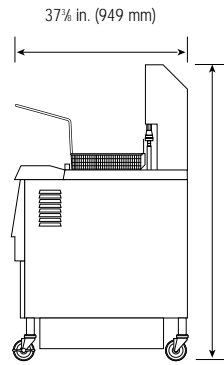
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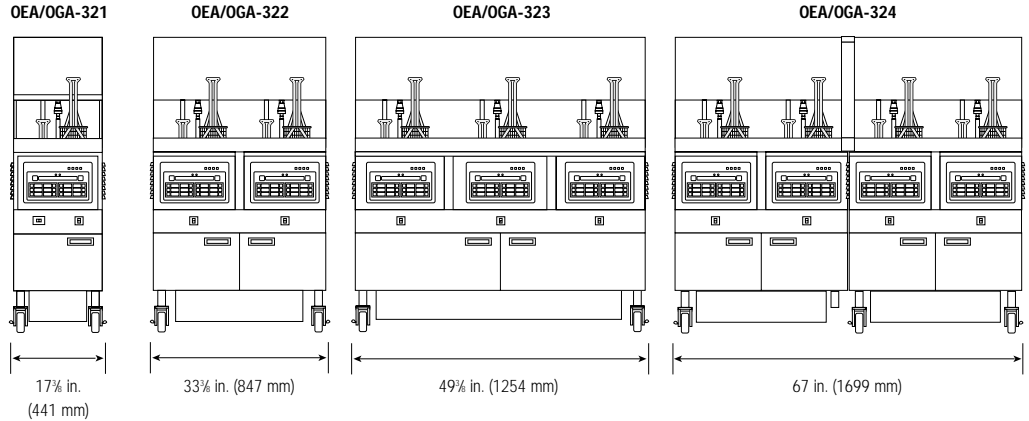
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# OEA/OGA 321, 322, 323, 324 Specifications



56 in. (1438 mm)  
NOTE: Height includes casters



## Dimensions

## Floor Space

## Capacity

Product  
Shortening

## Fryer Throughput

OEA  
OGA

## Heating Format

Electric  
Gas

## Shipping Weight

OEA  
OGA

## Listings

OEA  
OGA

## Electrical

	Single well	Two well	Three Well	Four well	
<b>Floor Space</b>	4.3 sq. ft. (.4 m <sup>2</sup> )	7.9 sq. ft. (.73 m <sup>2</sup> )	11.8 sq. ft. (1.1 m <sup>2</sup> )	16 sq. ft. (1.5 m <sup>2</sup> )	
<b>Capacity</b>	15 lbs. (6.8 kg)	30 lbs. (13.6 kg)	45 lbs. (20.4 kg)	60 lbs. (27.2 kg)	
	65 lbs. (29.5 kg)	160 lbs. (73 kg)	195 lbs. (88.5 kg)	220 lbs. (118 kg)	
<b>Fryer Throughput</b>	Fries/hr: 63 lbs. (28.6 kg)	Fries/hr: 126 lbs. (57.2 kg)	Fries/hr: 189 lbs. (85.8 kg)	Fries/hr: 252 lbs. (114.4 kg)	
	Fries/hr: 72 lbs. (32.7 kg)	Fries/hr: 144 lbs. (65.4 kg)	Fries/hr: 216 lbs. (98.1 kg)	Fries/hr: 288 lbs. (130.8 kg)	
<b>Heating Format</b>	Electric immersion 14.4 kw	28.8 kw	43.2 kw	57.6 kw	
	Natural or propane gas (2) burners (1) ½ in. connection 85,000 BTU/hr (25 kw)	(4) burners (1) ¾ in. connection 170,000 BTU/hr (50 kw)	(6) burners (1) 1 in. connection 255,000 BTU/hr (75 kw)	(8) burners (2) ¾ in. connections 340,000 BTU/hr (100 kw)	
<b>Shipping Weight</b>	OEA 312 lbs. (142 kg)	OGA 336 lbs. (153 kg)	469 lbs. (213 kg) 529 lbs. (240 kg)	616 lbs. (280 kg) 707 lbs. (321 kg)	948 lbs. (430 kg) 1068 lbs. (485 kg)
<b>Listings</b>	OEA UL, UL Sanitation, CUL, CE	OGA CSA, UL Sanitation, CE			

Model	Voltage	Phase	Cycle/Hz	Amps
Electric units*	200-208 220-240 440-480 380-415	3	50/60	39.9/well 37.2/well
Gas units	120 230	1 1	50 or 60 50	12 2.5

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

## Order from:

Manufactured by:

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

Specifications subject to change without notice