

Open Fryers

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

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

These compact, high volume open fryers are designed for greater efficiency, faster cycle recovery time and simpler programmable operation.



Shown:
OFE-323 three-well electric

Description

Henny Penny Open Fryers offer up to four large-capacity wells in a slim footprint, with easy-to-use programmable controls, optimal energy efficiency and durable, round-the-clock operation. All models include built-in filtration.

Configuration

- Choose from one, two, three or four-well models.
- Available in electric or gas.
- Also available with electro-mechanical controls.
- Auto Lift models available—see separate Data Sheet.
- Special two-well fryer with built-in dump station available—see separate Data sheet.
- Connector kits available separately for connecting any combination of one, two, or three-well units (all electric or all gas).

Main Features

- Electronic controls 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.
- 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.
- Switch activated.
- Unique pivoting return spout refills wells.
- Drain pan stores conveniently under fryer.
- Doors swing open for easy access.

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 supports per well.
- (1) Installation, operating and service manual.

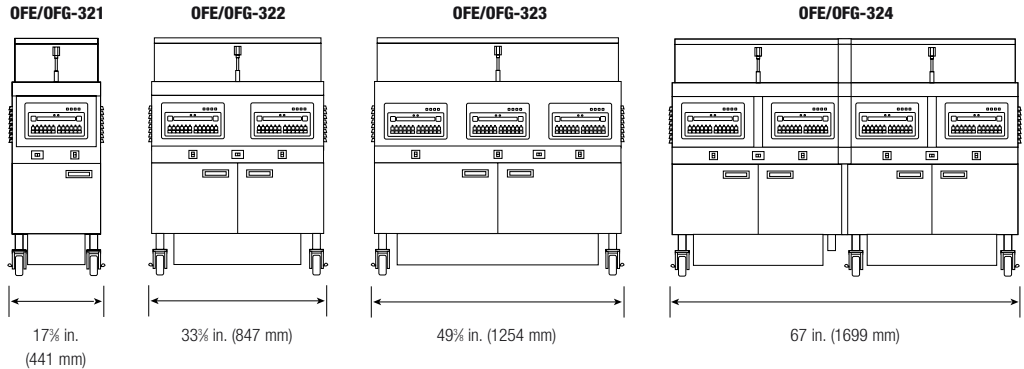
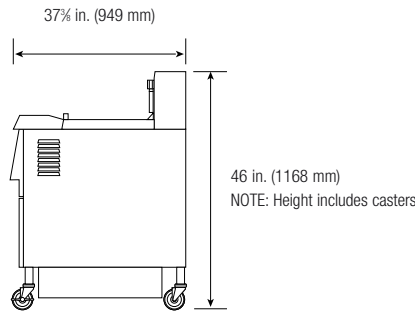
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OFE/OFG 321, 322, 323, 324 Specifications



Dimensions

Floor Space

Capacity

Product
Shortening

Fryer Throughput

OFE
OFG

Heating Format

Electric
Gas

Shipping Weight

OFE
OFG

Listings

OFE
OFG

Electrical

	Single well	Two well	Three Well	Four well
Floor Space	4.3 sq. ft. (.4 m ²)	7.9 sq. ft. (.73 m ²)	11.8 sq. ft. (1.1 m ²)	16 sq. ft. (1.5 m ²)
Capacity	15 lbs. (6.8 kg)	30 lbs. (13.6 kg)	45 lbs. (20.4 kg)	60 lbs. (27.2 kg)
Fryer Throughput	65 lbs. (29.5 kg)	130 lbs. (59 kg)	195 lbs. (88.5 kg)	220 lbs. (118 kg)
Heating Format	Electric immersion 14.4 kw	28.8 kw	43.2 kw	57.6 kw
	Natural or propane gas (2) burners (1) 1/2 in. connection 85,000 BTU/hr (25 kw)	(4) burners (1) 3/4 in. connection 170,000 BTU/hr (50 kw)	(6) burners (1) 1 in. connection 255,000 BTU/hr (75 kw)	(8) burners (2) 3/4 in. connections 340,000 BTU/hr (100 kw)
Shipping Weight	281 lbs. (128 kg)	407 lbs. (185 kg)	523 lbs. (237 kg)	786 lbs. (357 kg)
	305 lbs. (138 kg)	467 lbs. (212 kg)	614 lbs. (279 kg)	923 lbs. (419 kg)
Listings	OFE: UL, UL Sanitation, CUL, CE OFG: CSA, UL Sanitation, CE			

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

All international voltages available.

* Power cord and plug need to be installed on site by a qualified technician.

Specifications subject to change without notice

Order from:

Manufactured by:

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