

PROJECT	QUANTITY	ITEM NO
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Open Fryers



- OFE 321** 1-well electric
- OFE 322** 2-well electric
- OFE 323** 3-well electric



OFE 322 2-well electric open fryer with split vats and Computron™ 1000 control

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

The OFE 320 series open fryers are available in 1, 2, or 3-well, full and split vat configurations. Split vats in a multi-well fryer give you the flexibility to fry smaller batches of different products in separate environments at the same time—a great way to multiply your profits with one fryer.

Henny Penny electric 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.

Heavy duty stainless steel vats come with a 7-year warranty—the best in the business.

Henny Penny open fryers have a built-in filtration system that filters and returns hot frying oil in minutes. No separate pumps and pans, no handling hot oil. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

The Computron™ 8000 control features automatic, programmable operation, as well as energy-saving, filtration and cook management functions.

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

Standard Features

- Heavy-duty stainless steel vats with 7-year warranty
- Full vat, split vat or combination
 - All full split
 - Left well full split
 - Middle well full split
 - Right well full split
- High-efficiency heating elements generate fast recovery and energy savings
- Cold zone below heating elements helps extend oil life
- High-limit temperature protection
- Built-in filtration system
 - Single vat/sequential filter pan
 - 2 or 3-vat filter pan
- Easy basket set and release
- Stainless steel construction for easy-cleaning and long life
- 4 heavy-duty casters, 2 locking
- Computron™ 8000 control (additional charge)
 - 12 programmable cook cycles
 - Melt mode
 - Idle mode
 - Clean-out mode
 - Water detection alert
 - Load compensation
 - Proportional control
 - Optional filter prompt and customizable filter tracking
 - 16-character digital display with multiple language settings
- Computron™ 1000 control
 - Programmable
 - LED Time/Temp display
 - Simple UP/DOWN arrows

Accessories shipped with unit

- Fry baskets—please select one
 - 1 full basket per well
 - 2 half baskets per well
- 1 basket support for each vat
- Max filter screen and filter envelope

Options available separately

- Direct Connect shortening disposal
- Fryer Shortening Shuttle®
- Filter rinse hose
- Fry well covers

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AUTHORIZED SIGNATURE		DATE

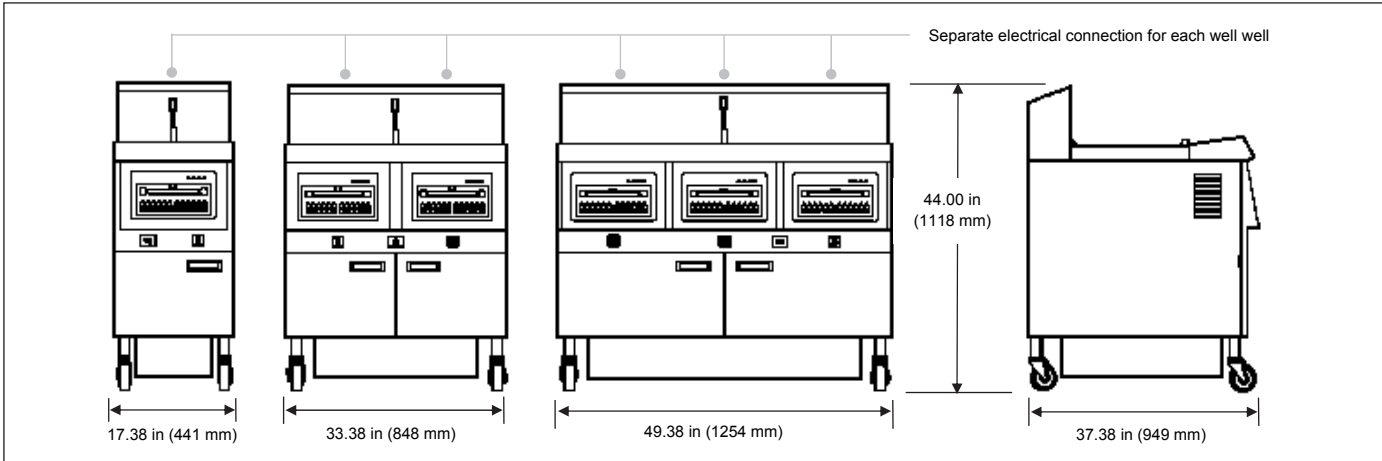


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Dimensions

Width	17.38 in (441 mm)	33.38 in (848 mm)	49.38 in (1254 mm)
Depth	37.38 in (949 mm)	37.38 in (949 mm)	37.38 in (949 mm)
Height	44.00 in (1118 mm)	44.00 in (1118 mm)	44.00 in (1118 mm)

Crated

Length	40 in (1016 mm)	40 in (1016 mm)	55 in (1397 mm)
Depth	25 in (635 mm)	39 in (991 mm)	39 in (991 mm)
Height	53 in (1346 mm)	54 in (1372 mm)	54 in (1372 mm)
Volume	31 ft ³ (0.86 m ³)	49 ft ³ (1.4 m ³)	67 ft ³ (1.9 m ³)
Weight	281 lb (128 kg)	407 lb (185 kg)	523 lb (237 kg)

Heating immersed elements

Output	14.4 kW total	28.8 kW total	43.2 kW total
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Oil capacity

Per full vat	65 lb or 30 L
Per split vat	25 lb or 12 L

Electrical

Volts	Phase	Hertz	kW per well	Amps per well full	Amps per well split	Wire*
208	3	60	14.4	39.4	38.9	3+G
220-240	3	50/60	14.4	34.2		3+G
240	3	60	14.4	24.3	33.7	3+G
380-415	3	50/60	14.4	24.3		3NG
400	3	50-60	14.4	24.3	20.4	3NG
480	3	60	14.4	17.0		3+G

Laboratory certifications



*Separate electrical connection required for each well. Power cord and plug must be installed on site by a qualified electrician.

Continuing product improvement may subject specifications to change without notice.

24 Hour Technical Support:
 Henny Penny Technical Service
 800 417.8405
technicalservices@hennypenny.com

Henny Penny Corporation
 PO Box 60 Eaton OH 45320 USA
 +1 937 456.8400 800 417.8417
 +1 937 456.8434 Fax 800 417.8434 Fax
www.hennypenny.com

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